

THE NATIONAL PROVISIONER

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SOME MEAT FREIGHTS SUSPENDED.

Action has not yet been taken by the Interstate Commerce Commission on the petition of the meat packing and livestock interests for a suspension of the increased rates recently announced by railroads in Eastern territory. These increases amounted to about 20 per cent. on meat products, and would compel an industry furnishing about 2 per cent. of the railroads' tonnage to pay about 40 per cent. of the added revenue sought by the roads in imposing the increases.

It is expected that the commission will take up the protest and act upon it within a few days. The rates are supposed to take effect on December 15.

Meanwhile the Interstate Commerce Commission has suspended proposed rate increases affecting packinghouse freights in two cases. One related to trap and ferry car charges, and the other to peddler cars (known in the trade as car-routes). The latter proposed increases in freight rates on fresh meats and packinghouse products in peddler cars from St. Louis and other packinghouse points to various interstate destinations, and was suspended by the Interstate Commerce Commission until March 30, pending inquiry by the Commission.

IMPORTS OF FRESH MEATS.

Imports of fresh meats at New York have been light in recent weeks. Some weeks there have been none at all, and during other periods a single boat has come in with a comparatively small consignment. European war demand has diverted by far the bulk of South American exports to the other side. Within the past month only about 30,000 quarters of beef have come to New York, compared to ten times that quantity for Europe.

During the past week fresh beef imports totaled 15,817 quarters, all from Argentina. There were also 3,099 mutton and 8,116 lamb carcasses and 100 dressed hogs, also from Argentina. Accompanying this meat was 231 packages of beef cuts and a large quantity of offal and by-products. The National Provisioner's cable advices from Argentina show that exports to the United States average weekly only about one-fifth those to Europe. For the eleven months of the year to December 1 total beef exports to this country were something over 700,000 quarters.

LIVESTOCK DISEASE CONDITIONS IMPROVED

Government Raises Quarantine and Permits Meat Shipments

The vigorous and thorough campaign against the foot-and-mouth disease among livestock is having its effect. The federal authorities, with the co-operation of State officials and the trade as a whole, have so far got the best of the recent epidemic as to be able to raise the quarantine in many directions.

The Chicago livestock market, the greatest in the world, is once more open to shipments as well as receipts. The only restriction is that regarding the shipment of live animals to uninspected outside meat plants. Those having government inspection are now free to receive livestock, since the inspection safeguard is a sufficient check.

The shipment of dressed calves, sheep, hogs, etc.—which ordinarily go with hides, skins, hoofs and feet on, and therefore might have spread the infection—is once more permitted anywhere in the country. So is the shipment of hay, straw and other litter which might also have carried the germs. This shows the confidence of the government that the epidemic has been suppressed. The work of the government experts under such field leaders as Drs. Bennett, Houck, Townsend, Imes, Wight, Wende and others has been sharp, clean and effective.

The Secretary of Agriculture on Monday issued a revised quarantine order freeing all of Illinois, Iowa and Wisconsin except certain counties from the quarantine, and even from the quarantined counties livestock may be sold to be slaughtered at inspected plants. Indiana, Michigan and Ohio are still under livestock quarantine so far as shipments out of those States are concerned. Eastern and Middle States packing plants without government inspection cannot as yet receive shipments interstate from the States mentioned.

The Revised Quarantine Order.

The government's revised order is summarized as follows:

The shipment, transportation, or movement of cattle, sheep, other ruminants and swine into the following-described territory from any other State outside of the quarantined area, or from any territory or the District of Columbia, for any purpose, is permitted:

All counties in the State of Wisconsin, except the counties of Green, Rock, Walworth, Kenosha, Racine, Dane, Jefferson, Waukesha, Milwaukee, Lincoln and Langlade.

All counties in the State of Iowa, except

the counties of Mitchell, Greene, Black Hawk, Buchanan, Delaware, Dubuque, Tama, Benton, Linn, Jones, Jackson, Poweshiek, Iowa, Johnson, Cedar, Clinton, Scott, Keokuk, Washington, Louisa and Muscatine.

The following counties in the State of Illinois: Calhoun, Madison, Bond, Fayette, Effingham, Jasper, Crawford, St. Clair, Clinton, Marion, Clay, Richland, Lawrence, Washington, Jefferson, Wayne, Edwards, Wabash, Randolph, Perry, Franklin, Hamilton, White, Jackson, Williamson, Saline, Gallatin, Union, Johnson, Pope, Hardin, Alexander, Pulaski and Massac.

The shipment, transportation, or movement for immediate slaughter of cattle, sheep, other ruminants and swine from the territory hereinbefore described to points in any other State, territory, or the District of Columbia at which federal meat inspection is maintained, whether in the quarantined area or not is permitted, subject to such restrictions as may be imposed at destination by the officials of the State or the District of Columbia. When such shipments of livestock are unloaded en route within the quarantined area for the purpose of rest, water and feed, such unloading shall be into pens or yards which have been specially cleaned and disinfected for livestock shipped from points outside of the quarantined area.

The shipment, transportation, or movement of dressed carcasses of calves, sheep, other ruminants and swine, the hides, skins, hoofs, and feet of said animals, and hay, straw, or similar fodder, manure or litter from the territory, or the District of Columbia, or to any foreign country is permitted without any restriction whatever.

Effect on the Meat Supply.

Effect of the quarantine on livestock marketing was marked while it lasted. Cattle receipts at Chicago in November were almost 100,000 head less than a year ago. Receipts of hogs were over 200,000 head less, while sheep and lamb receipts were 350,000 head less. Raising of the quarantine will result in heavy market receipts, however, and such increase is already shown in hog marketing.

Meat supplies at six chief markets for the eleven months of the year show the lessened supply as compared to a year ago, a decrease due only in a small measure to the quarantine, since it has existed throughout previous months. Cattle receipts at six markets for the year to December 1 are estimated at only about 6,000,000 head, compared to about 6,800,000 head last year. Hog marketing was only about 14½ million head as compared to 16½ million head in 1913. Sheep receipts were about 11½ million head at six markets, compared to 12¼ million head last year.

COOKING OF MEATS AND PRODUCTS.

The federal meat inspection authorities, in adopting new regulations which permit the marketing of sterilized meat which heretofore has been relegated to the inedible class, announce conditions under which the cooking of the meats and products must take place. The order to inspectors says:

Referring to B. A. I. Order 211, regulation 18, section 7, paragraphs 3 and 4, meat or products prepared in official establishments to be sold as cooked meat or products shall be cooked according to approved processes as specified below.

All processes in customary use for cooking meat or products which contain no muscle tissue of pork are approved.

Pending investigation of various heating processes to determine the temperatures and time necessary to insure the proper cooking of meat and products containing the muscle tissue of pork, the processes in customary use for cooking such meat and products are approved, provided the temperature of the surrounding medium is maintained at not less than 140 degrees F. for a length of time clearly sufficient, when considered in relation to the size of the pieces of meat or product and the temperature of the medium, to raise the temperature in all portions of the meat or product to at least 137 degrees F. Processes of heating meat or products containing the muscle tissue of pork in which the temperature of the surrounding medium is maintained at 140 degrees F. or more, but which from the evidence at hand appear to inspectors in charge possibly insufficient to raise the temperature in all portions of the meat or product to at least 137 degrees F., may be accepted as approved cooking processes, pending investigation, provided the establishment supplies the inspector in charge with a record of test in duplicate showing that the temperature at the center of meats and products subjected to such processes reaches at least 137 degrees F. One copy of the record will be forwarded by the inspector in charge to the Washington office.

Pork products which are subjected to approved cooking processes in official establishments shall not be considered to be of a kind prepared customarily to be eaten without cooking, and the pork used therein is not required to be refrigerated for the purpose of destroying live trichinae.

Processes in which heat is applied during brief periods for its superficial effects, such as the dipping of products in hot pickling solutions or water to destroy mold, short smoking processes, or processes in which the temperature of the surrounding medium is maintained at less than 140 degrees F., are not regarded as cooking processes and are not acceptable as substitutes for the refrigeration of the pork used in products of kinds prepared customarily to be eaten without cooking.

INSPECTION TAG ON IMPORT MEATS.

The federal meat inspection authorities have announced the following rule concerning the affixing of the inspection mark to containers of imported meats and meat products:

Referring to B. A. I. Order 211, regulation 27, section 10, paragraph 3 (b), circular stickers of two sizes, namely, 1 inch and 1½ inch in diameter, each bearing the inspection legend and a serial number, will be furnished by the bureau for use on and after January 1, 1915, as required. One of these stickers shall be securely affixed under the supervision of a bureau employee to each true container of imported meat or product which is inspected and passed at any place other than an official establishment, and which is to be removed from the original shipping container and thereafter to be so transported in interstate or foreign commerce or to an official establishment.

The serial numbers on the stickers are for the purpose of later determining the official stations of the bureau employees who inspect the product and supervise the affixing of the stickers.

The small stickers should be affixed to true containers of less than 3 pounds in size. The large stickers should be affixed to true con-

tainers of 3 pounds and larger sizes. In making requisition for stickers, inspectors in charge should state particularly the size and number of each desired.

Special import meat scales are required by paragraph 8, section 7, regulation 27, B. A. I. Order 211, effective January 1, 1915, must be affixed to cars, wagons, vehicles, or packages by inspectors of the Bureau of Animal Industry if such inspectors are located at the points where the meat or product is offered for sealing. At points where no bureau inspectors are located these seals will be affixed by customs officers in accordance with instructions issued by the Treasury Department.

Red bulbed Tyden car seals, bearing the inscription "Foreign Meat, U. S." and a serial number, are to be used in sealing cars, wagons, and vehicles in which meat and product offered for importation is conveyed, prior to inspection, from the port of first arrival in the United States, or from the wharf where unloaded, unless already sealed with customs or consular seals.

Brooks metal seals painted red, bearing the inscription "Foreign Meat, U. S." and a serial number, are to be used with cord of good quality in sealing packages containing foreign meat and products, transported for inspection in the manner above indicated, in less than carload lots.

Containers such as tierces, barrels and kegs shall be presented by the importer for sealing, with holes through the hoops and staves close to the head and the bottom of the container. These holes shall be in sets of two for each end of the container and shall be 1 inch apart and directly opposite each other, so that the cord may be easily threaded and sealed.

Cord shall be furnished and applied to packages by importers and so adjusted that it can not be removed or the package opened in any part for substitution of the contents without severing the cord, and the seals shall be affixed and pressed by employees of the Bureau of Animal Industry or Customs officials, who will see that the sealing is secure.

Red-bulbed Tyden car seals and Brooks seals and presses will be furnished by the bureau on requisition.

NEW "RETAINED" INSPECTION TAGS.

The federal meat inspection service has authorized the use of two new forms of "retained" tags, to be known as "five-section retained tag" and "three-section retained tag," have been prepared for use in killing departments and are being supplied to stations where post-mortem inspections are conducted.

Five-section retained tag.—This tag is for use in identifying beef carcasses retained as provided in section 3, regulation 10, B. A. I. Order 211. The separate sections of the tag should be attached to the sides, viscera, and head or other detached parts of the carcass as the individual case requires, one section to be held for memorandum.

Three-section retained tag.—This tag is for use in identifying swine, sheep, goat, and calf carcasses retained as provided in section 3, regulation 10, B. A. I. Order 211. The separate sections of the tag should be attached to the carcass and detached parts and viscera as necessary, one section to be held for memorandum.

It is highly important that no tag shall be used to identify more than one carcass and parts thereof. The use of the single retained tag should be continued for identifying carcasses, parts, and products retained upon re-inspection. In making requisition for retained tags, care should be taken to specify clearly whether the single, three-section, or five-section tags are desired.

NORTH PACKING CO. SELLS BONDS.

The North Packing and Provision Company of Boston has sold \$1,000,000 first mortgage sinking fund 5 per cent. 30-year bonds to Hornblower & Weeks and William A. Read & Co. The proceeds from these bonds will be used to retire \$1,000,000 of bonds falling due January 1.

SHIPPING MEATS TO CANNERIES.

The shipment of refrigerated pork and meats intended for sterilization under government permit is now possible in less than carload lots, under a recent regulation of the meat inspection service. Heretofore the requirement for sealed cars prevented the shipment of small lots of such products. This is now possible under the following regulations of the Bureau of Animal Industry.

Pork which has been refrigerated at a temperature not higher than 12 degrees F. for not less than twenty days, and also meats "passed for sterilization," may be transferred to another official establishment at the same or a different official station in closed sealed containers, such as boxes, tierces, barrels, and kegs which contain no other meat or product, as well as in sealed cars and wagons.

When transfer is made in boxes, each container shall be corded and sealed with Brooks metal numbered seals. The cord used for this purpose shall be of good quality, furnished and applied by the establishment. In applying the cord to box containers it shall be so adjusted that it can not be removed or the box opened in any part for substitution of the contents without severing the cord, and the seals shall be affixed and pressed by a bureau employee, who will see that the sealing is secure. A supply of unpainted Brooks seals and presses for this purpose will be furnished by the bureau on requisition.

When transfer is made in tierces, barrels, or kegs, each container shall be sealed as follows: Sealing wax of good quality furnished by the establishment shall be melted and run into the spaces where the heads of both ends of the package enter the staves so that the wax will attach to both the heads and the staves in an area of at least an inch in diameter. The wax shall be thus applied by the establishment. After the wax has sufficiently cooled, a bureau employee shall impress it with a No. 3 bureau brass brand held perpendicular to the head of the package and close to the staves so that the inspection legend and establishment number will be plainly legible. It is desired to give this method of sealing a thorough trial. It appears that two seals of this character properly placed at opposite points on each head of the barrel or similar package will be sufficient. The bureau would be pleased to have reports and suggestions from inspectors if they find that this method of sealing is insecure.

All packages containing these classes of meats should be appropriately labeled or stenciled "Pork product 12 degrees 20 days refrigeration" or "Passed for sterilization," as the case may be, in order to assist the inspector at destination in identifying the product and determining the purpose for which it is intended. The shipments, receipts, and handling of these classes of products in such packages should be closely supervised, and should be duly recorded and reported as provided for such products transferred in cars and wagons, in order that there may be no error in the disposal of the products.

SHIP DEAD WITH LIVE ANIMALS.

The federal meat inspection authorities have issued a warning against the practice of livestock shippers in loading dead hogs in the same cars with live hogs for shipment to market. The government forbids this, as the temptation is to market the dead animals for meat. These carcasses must be disposed of at the point of shipment, and railroad cannot transport them. The official notice says:

It is reported that many shippers of livestock make a practice of loading dead hogs with live animals for shipment to market. Notice is hereby given that the current regulations of this department governing the interstate movement of livestock make no provision for the loading of dead animals with live ones for shipment, and this practice should not be tolerated. Such dead animals should be disposed of in accordance with the requirements of the local authorities.

THE SANITARY ASPECTS OF GLAZED WALL TILE

Its Advantages in Packinghouse Coolers and Meat Salesrooms

Written for The National Provisioner by F. M. Walker.

There can be no question whatever as to the present and future attitude of the public regarding the demand for absolutely sanitary conditions surrounding abattoirs, meat shops, storage rooms, etc. This demand is bound to become more and more insistent as time goes on, and at the same time more critical, as the public sees the advantages of sanitation.

It would seem, then, a matter of importance to give some consideration to this aspect of the case. It is understood that the wall surfaces, to satisfy the conditions laid down by sanitary principles, should possess the following characteristics:

1. Imperviousness.
2. Smooth surface.
3. Hardness.
4. Resistance to disinfectants.
5. Maximum reflection of light.

To these might be added pleasing appearance as an aesthetic factor, the money value of which is being recognized more and more. Let us now take up these points one by one, and see whether glazed wall tile can satisfy these conditions.

Some of the Advantages of Tile.

Imperviousness. It is readily seen that no surface which permits of ready absorption of liquids and ingress of fine particles can be kept in a condition approaching asepsis. No matter to what extreme cleanliness may be carried, if matter capable of putrefaction is carried beneath the surface, external washing and scouring cannot remedy conditions. This is a serious objection to lime and gypsum, plaster, unpainted wood, etc. It is evident that the glassy surface of tiles broken, only by thin joints composed of impervious cement, offers an exceptional opportunity for preventing the absorption of bacteria-carrying matter.

Smooth surface. It goes without saying that smoothness of surface contributes greatly towards ease of cleaning, for even though a material be entirely impervious in structure, a rough surface will make it difficult to wash. The smooth surface of tiles is easily kept clean. The large use of glazed material in surgical operating rooms indicates clearly how well it serves its purposes.

Hardness. The constant scouring and scratching to which walls frequently cleaned are subjected requires a good degree of hardness. The more a surface is roughened in this way the more difficult it will be to keep it sanitary. Soft materials, whatever their nature may be, are therefore at a serious disadvantage in this respect. Plaster coatings of all sorts belong to this class, and hence are handicapped accordingly. The hard glaze of wall tiles, on the other hand, offers ample security in this respect.

Resistance to disinfectants. No matter what the surface of the walls, frequent washing and cleaning is necessary in order to maintain them in a "sweet" condition. The use of disinfectants, therefore, becomes more or less a necessity in places where sanitary condition is not merely a name, but a reality. At the same time rigid practice in this respect is one of the best investments that can be made, for it is a well-known fact that meat products kept in rooms with sterile

walls keep much better and maintain their quality longer.

The Methods and Cost of Disinfection.

In discussing the cost of disinfection, a prominent German bacteriologist claims that sterilization and steam affords the cheapest method, followed in order of cheapness by washing with a hot 2 per cent. soda solution, chloride of lime, and finally by the creosote products. Considering the element of odor which may be objectionable, and excluding the use of steam, which is not always practicable, the soda solution would appear to be the most desirable disinfectant, especially as it is a cleaning agent at the same time. The hotter such a solution is used, the more effective it becomes.

Dr. Jaeger has compiled the following table showing the destructive action of the 2 per cent. soda solution at the temperature of 143 degs. Fahr. upon several kinds of bacteria: Diphtheria bacilli, killed in 1 minute; streptococci, killed in 1 minute; tubercle bacilli, killed in 5 minutes; staphylococci, killed in 15 minutes.

The time of exposure to the disinfectant must, of course, be proportionately longer when the solution is cooler. For satisfactory results the liquid should not be cooler than 125 degs. Fahr., except in cases where time is not a factor. It is evident, therefore, that some attention must be paid to the action of the disinfecting agent upon the material composing the wall.

In the case of painted or varnished wood, it is obvious that the soda solution, as well as other disinfecting agents, exerts a strong destructive action upon the surface, since the alkali tends to saponify with the oil and resinous matter of the coating. This is true also in the case of any such surface, whether applied to wood or other materials.

In the case of lime plaster we have a material which is a good disinfectant in itself. Unfortunately, however, this condition does not last very long, as the absorption of the carbon dioxide gas from the atmosphere rapidly converts the lime into carbonate of lime, in which state it no longer exerts its disinfecting action.

The application of soda solution upon either lime or gypsum plaster causes the carbonate of soda to be absorbed. When held in the pores of the material this salt crystallizes and tends to cause disintegration, due to the expansion coincident with crystallization. In a comparatively short time such material, under the treatment mentioned, would crack and finally become loose.

Disinfecting agents of an acid nature would possess a still more destructive action upon a plaster coating. On the other hand, it can be readily proven that glazed tile are not affected in the slightest by any kind of disinfectant which may be used. This is easily understood if one considers that the glaze is a hard glass fused upon the clay body at a high heat.

An Advantage in the Matter of Light.

Reflection of light. The white color of wall tile undoubtedly increases the amount of light available in a given room. At the same time

this light is reflected in all directions by the glassy surface. This undoubtedly has an influence upon the sanitary condition, since it is a well-known fact that daylight is a powerful germicidal agent, the effect of which is far more potent than we generally realize.

With reference to the aesthetic side of the use of tile little need be said. On this topic tile speaks for itself, and all the information needed upon this point is a visit to a tiled cooler or salesroom. The effect on the customer is proved by the increased trade which goes to establishments using this material for finishing.

CUDAHY FINANCIAL STATEMENT.

The annual financial report of the Cudahy Packing Company for the year ending October 31, 1914, which was made public at the end of last week, shows net profits of \$1,402,016, comparing with \$1,329,178 in the preceding year. This exhibit is made after writing off \$521,726 for depreciation and repairs.

After paying dividends at the rate of 6 per cent. on the \$2,000,000 preferred stock the balance applicable to the \$10,000,000 common stock equaled 12.82 per cent. Dividends amounting to 4 per cent. were paid on the latter shares, against 7 per cent. in the previous year. The year's surplus remaining was \$882,016, comparing with \$509,178 the year before.

The report of earnings in detail compared with that of the previous year follows:

	Oct. 31, 1914.	Nov. 1, 1913.
Gross profits	\$1,923,742
Depreciation	521,726
Net profit	\$1,402,016	\$1,329,178
Preferred dividend	120,000	120,000
Balance	\$1,282,016	\$1,209,178
Common dividend	400,000	700,000
Surplus	\$882,016	\$509,178
Previous surplus	*4,620,273	4,264,695
Total surplus	\$5,502,289	\$4,773,873
*Surplus adjusted.		
The balance sheet shows the following:		
Assets:	1914.	1913.
Cash	\$2,294,523	\$1,809,873
Accts. and bills rec.	6,299,639	5,953,755
Investments	887,155	883,895
Inventory	14,079,200	11,995,019
Car line	1,687,534	1,491,777
Plants	8,045,178	7,852,369
Branch houses	2,301,891	2,128,849
Total	\$35,595,122	\$32,115,537
Liabilities:		
Bills and accts. pay.	\$13,792,833	\$10,501,663
Bonds	3,780,000	4,020,000
Preferred stock	2,000,000	2,000,000
Common stock	10,000,000	10,000,000
Surplus and profit.	6,022,289	5,593,874
Total	\$35,595,122	\$32,115,537

The balance sheet indicates current assets nearly \$9,000,000 in excess of current liabilities.

PACIFIC LIVESTOCK EXPOSITION.

The livestock quarantine caused the abandonment of this year's livestock expositions at Chicago and Kansas City, but out on the Pacific Coast they were not affected, and announcement is made that the fourth annual Pacific International Livestock Exposition will be held at the Union Stock Yards at North Portland, Ore., from December 7 to 12. Plans are made for a big show.

PRACTICAL POINTS FOR THE TRADE

[EDITOR'S NOTE.—Nothing but actual, bona fide inquiries are answered on this page of "Practical Points for the Trade." The National Provisioner uses no "made-up" queries, with answers taken out of old, out-of-date books. The effort is made to take up and investigate each question as it comes in, and to answer it as thoroughly as time and space will permit, with a view to the special need of that particular inquirer. It must be remembered that the answering of these questions takes time, and that the space is necessarily limited, and inquirers must not grow impatient if the publication of answers is delayed somewhat. It should also be remembered that packing-house practice is constantly changing and improving, and that experts seldom agree, so that there is always room for honest difference of opinion. Readers are invited to criticize what appears here, as well as to ask questions.]

MEAT JELLY.

The following inquiry is from a subscriber in Wiltshire, England:

Editor The National Provisioner:

We need large quantities of stiff jelly for use in brawn. We have quantities of bones available, but by boiling in an open steam-jacketed kettle the jelly does not become stiff enough. Please answer these questions: Is an open kettle the best for boiling these bones? Is a vacuum kettle necessary or preferable for concentrating the jelly? Is it necessary to treat the bones with hydrochloric acid to get good results? If the bones are thus treated, how is it possible to get all trace of acid from bones so that the jelly does not taste? If treated, must the bones be absolutely fresh?

Much depends upon what kind of bones are used and what condition they are in, to manufacture a suitable jelly. Under all circumstances bones must be fresh and sweet, not even slightly decomposed. Cattle, calf, sheep and pigs' feet yield the most of glutinous matter when cooked. Water from pickled pigs' feet and heads is rich in jelly.

It is not necessary to use any acids in cooking material for jelly. If jelly is required in large quantities a vacuum pan would greatly facilitate production, and yield a more satisfactory product.

Raw material must be sweet and clean, and must be put into an open receptacle in clean water to be cooked, which takes from 8 to 12 hours, according to material. The fat and scum arising should be carefully skimmed off during the process of cooking, and finally thoroughly skimmed again when the cooking is finished.

The clear water is then run from the kettle to the vacuum pan through any finely-woven

material as a filter, as much tissue is held in suspension by the liquid. When the water has been boiled down to a satisfactory consistency it is ready for use, preferably at once.

Unless good refrigeration is available it is not advisable to manufacture a larger quantity of stock jelly at one time than that required for immediate use, for the reason that jelly is easily affected by bacteria and mold while in this semi-solid state, and especially so while it is warm. Stock may be rapidly chilled in storage and heated before using satisfactorily, but it must be suitable cold storage.

Jellies are made constantly from knuckle, rib and similar bones for sausage and canning room purposes by boiling the bones slowly for 12 hours, replacing the evaporated water from time to time with water of the same temperature. The resultant jelly water is then drawn off through a strainer, and is ready for use. Boiling bones in a wire cage in a vat saves much labor.

REFINING COTTONSEED OIL.

A meat packer in the Southwest asks for information as follows:

Editor The National Provisioner:

Will you kindly furnish me with the details of the latest process for refining and deodorizing crude cottonseed oil?

The refining and deodorizing of crude cottonseed oil is only an economical proposition when the oil is handled in large quantities. Experience is necessary to the successful refining and deodorizing of crude cottonseed oil, otherwise considerable loss may be expected. Open tanks fitted with agitators are necessary, also filter presses, pumps, receiving tanks, etc.; and last but not least, a deodorizing tank, or tanks, with all necessary apparatus.

Different crude oils require different treatments, determined by making tests of small samples of each particular batch. As per standard tintometer, prime oil should read 35 yellow, 7.01 red. Refining loss should not exceed 9 per cent.

The refining of crude cottonseed oil to eliminate free fatty acids, coloring and albuminoid

ingredients, is effected by the use of caustic soda, by heating, agitation, settling and filtration. The crude oil is pumped into a refining tank, which is fitted with closed steam coils at the bottom, with a perforated coil at the top and also with an agitator. The oil is heated up to about 160 degs. Fahr. under agitation, then a stream of caustic soda solution is run on the surface of the oil through the perforated coils. This solution varies in strength, according to the ease with which the crude oil responds to refining, usually from 28 to 32 degs. Bé. In this connection the test of a small sample is advisable.

After being settled thoroughly and drawn, the oil is treated with fullers' earth and is then pumped through the filter press and is then known as prime yellow oil. The deodorizing of this oil is effected in a special tank, by means of open superheated steam, raising the oil to around 375 degs. Fahr., and thus agitated three or four hours, the moisture and odor passing off without loss of oil. Steam superheaters are also specially built for the purpose.

With the necessary apparatus and an experienced operator the process is simple, provided the crude oil is sound. The strength of the caustic soda solution used is an important item, and the proper moment to stop agitation in refining is another, and there are other conditions governing that only experience teaches. There is no hard and fast rule governing the refining and deodorizing of cottonseed oils. The refiner must have the proper equipment and experience in order to succeed.

HAY FOR PACKING.

The Department of Agriculture has announced that hay harvested before August 1, 1914, and since stored entirely away from cattle, etc., may be shipped without disinfection from a quarantined area, if at the time of shipment no case of foot-and-mouth disease is known to exist within fifteen miles of the place where the hay was cut or stored. The shipper must first file with the transportation company an affidavit that the hay was cut and stored as indicated.

STANDARD FOR A GENERATION SWENSON EVAPORATORS

have been put into every industry where evaporators are used. They have become so well and so favorably known that for most of these industries today the Swenson is standard. Repeat orders have followed one another until now half of our business is based upon previous business with the same concerns. At the same time, where required, we will design and construct evaporators of any type to suit special conditions.

We have become the largest manufacturers of evaporators in the United States because we have gone at the thing from the right standpoint. Our staff of engineers includes men whose experience ranges over all industries using evaporators, and whose training has been along thoroughly scientific lines. Every evaporator we build is designed to fulfill certain specific conditions. It is designed with the background of this wealth of experience, and is based upon correct principles. Only

under such conditions could the business have been built up to our present dimensions.

The reason the big packers come back to us for more and more evaporators for tank water is because they have thoroughly tested out our product and found it satisfactory. The man whose plant is smaller does not always have opportunity to make these tests, but he can safely rely upon the example of the men of widest experience.

SWENSON EVAPORATOR CO.

945 Monadnock Block

(Formerly American Foundry & Machinery Co.)

CHICAGO

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GEORGE L. MCCARTHY, President.

HUBERT CILLIS, Vice-President.

JULIUS A. MAY, Treasurer.

OTTO V. SCHRENK, Secretary.

PAUL I. ALDRICH, Editor.

GENERAL OFFICES.

No. 116 Nassau St. (Morton Building), New York, N. Y.

Cable Address: "Sampan, New York."

Telephone, No. 5477 Beckman.

WESTERN OFFICES.

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GETTING OVER THE SCARE

The excitement throughout the country over the foot and mouth disease among livestock is dying down. Thanks to prompt and vigorous action on the part of government and State authorities, aided by the hearty co-operation of the majority of those affected by such action, the spread of the disease has been checked. It is safe to say that the worst is over, and that from now on the quarantine restrictions will be gradually though cautiously removed.

It is a compliment to the character of our official control of such matters that an infection so widely manifested could have been put under control in so short a space of time. In Europe and South America such a widely-scattered outbreak would have taken years to get under control. Rigorous measures were

necessary, and some of them met with criticism, but the wisdom of their imposition is now apparent.

An unfortunate feature of this scare was its effect on the meat trade. Sensational newspaper treatment of the outbreak led the consuming public to fear danger to health from eating meat. The newspapers were filled with warnings of danger from "diseased meat," and consumption was affected to a considerable extent. As a matter of fact, there is little or no danger of contracting the disease from eating meat, even of animals affected by the disease.

The stringent precautions taken were for the purpose of preventing the spread of the contagion through contact with the animals or their hides or other offal, hay or straw, etc. The fear was chiefly of the economic loss, as the disease spreads rapidly and animals affected must be destroyed to prevent further spread and added loss. The scare as regards human health was largely uncalled for, and the sensational newspapers can be thanked for it.

The outstanding moral to be drawn from this experience, however, is the continued danger from such diseases and epidemics so long as the farmer neglects sanitary reform, and so long as he pursues the policy of hiding the truth for fear of losing money. The previous outbreak of foot and mouth disease was due directly to such neglect, and the National Stockman & Farmer tells of it as follows:

In 1908 a cattle dealer bought 22 cows in the Buffalo stockyards and shipped them to eastern Pennsylvania. They remained on his premises about a week, when with 20 others they were dispersed at public sale. Although they were manifestly out of condition no report of this fact was made to the State authorities. The result of this neglect was appalling, for the cattle had foot and mouth disease. The infection was carried by them to four counties, which had to be quarantined. For several months no livestock, hay, grain, milk or other products which might carry infection could be moved from 14,811 farms. Twenty-five farmers lost their entire herds of cattle, sheep and hogs, besides many smaller animals. All this because one man failed to report to the State authorities a disease with which he was not familiar.

This critic adds that fourteen States have been under quarantine in the present epidemic, at a cost of millions of dollars, "all because of somebody's neglect at the start!" Until the farmer is compelled to clean up and keep clean, and tell the truth about conditions among his livestock, we shall continue to be in danger of such epidemics and such losses.

NO LONGER A PLAYTHING

Just as the bicycle, so long a plaything, has now been relegated to the utility class strictly, so it is largely with the automobile. The pleasure craze is still raging, and with some reason, but the day of the plaything is fast giving place to an era in which utility is the first consideration. The development

of the motor truck has brought about this change in the motor vehicle field.

Such remarkable economies have been demonstrated with the motor wagon that a similar tendency has pervaded the field of the passenger or pleasure car. An automobile expert lately said with appropriateness that "Any energetic and ambitious man who realizes the sound truth of Bulwer Lytton's maxim that 'time is money,' and who apporions his work and assesses his efficiency accordingly, ought to make a car pay for itself in at least three years' time."

"How much more than this saving of time—which is money—the automobile means to modern civilization is incalculable," he added. "It increases the value of prosperity by annihilating distance, it is a wonderful tonic and preserver of health, and it employs, directly and indirectly, a tremendous army of workers."

The extent of the automobile industry is worth considering in reviewing the transition which it has undergone. There are four hundred and fifty automobile manufacturers in this country employing hundreds of thousands of men, mostly skilled mechanics. There are upwards of fifteen thousand local dealers and another three to four thousand garagemen who do not sell cars. There are hundreds of makers of automobile accessories representing thousands upon thousands of workers. The metal, lumber, leather, glass, rubber, oil and other industries owe a very large share of their prosperity to the automobile. In New York State alone there are sixty thousand chauffeurs.

The modern automobile is decidedly not a plaything—not a luxury. It is a necessity to business as business is carried on today, and will be even a greater necessity to business as business will be carried on in the future.

BUTCHERS AND FREE MARKETS

Butchers and meat men of New York City who realize what a dangerous experiment the free market plan is, not only to them but to the public at large, will have an opportunity to voice their protests next week. A public hearing is to be held in the Aldermanic chamber at the City Hall on Monday afternoon at 2 o'clock on the ordinance now before the board which proposes to legalize these public markets.

There will probably be strong support for this ordinance, and opposition to it will be accused of ulterior motives. That is to be expected. But if the meat trade feels that the scheme is so unfair and dangerous, now is the time to make the facts known. The butcher who cannot take a few hours off and attend this hearing, giving support to the opposition by his presence and protest, is not entitled to make further complaint.

TRADE GLEANINGS

The city of Thomasville, Ga., is considering the establishment of an abattoir.

The Buckeye Cotton Oil Company, Jackson, Miss., was damaged by fire to the extent of \$10,000.

It is reported that the Dunlevy & Bro. Company will build an extension to their plant at Pittsburgh, Pa.

Work has been commenced on the addition to the plant of the Reading Abattoir Company, Reading, Pa.

The Hartsville Fertilizer Company, Hartsville, S. C., will increase its capital stock from \$60,000 to \$100,000.

Fire of unknown origin damaged the Snyder butcher plant at Bow street and National road, Fulton, W. Va.

Work has been started on the fertilizer plant of the Tennessee Coal, Iron & R. R. Company at Ensley, Ala.

It is reported that J. F. Hartford, manager of the Post estate at Post, Tex., is to establish a meat packing plant.

The Carstens Packing Company, Tacoma, Wash., has purchased the Empire Packing Company of Spokane, Wash.

The plant of the International Agricultural Corporation at Florence, Ala., is to be enlarged. Additional buildings will be erected.

John Morrell & Co., of Ottumwa, Iowa, headed the Belgian relief fund of that district with a donation of \$1,000 in packed meats.

F. S. Mason and J. W. Longstreth have incorporated the Alfalfa Cattle Company, Plainview, Tex., with a capital stock of \$50,000.

A permit has been granted to the Heil Packing Company, St. Louis, Mo., to build an addition to their cooler which will cost \$16,000.

A packing plant is being planned for Superior, Minn., by the Superior Commercial Club and James Little, manager of the City Traffic Bureau.

James E. Caldwell, L. S. Leopold and Frank J. Daugherty are the incorporators of the Union Stockyards, Louisville, Ky., with a capital stock of \$500,000.

The box factory of the Libby, McNeill & Libby Company, Chicago, Ill., was destroyed by a fire of unknown origin. The cooper shop and fire engine barn No. 53 were also badly damaged.

Fire destroyed the oil mill of the Thomasville Mill & Storage Company, Thomasville, Ala., together with 500 tons of cake, 300 tons of seed and about 500 tons of hulls. The fire

originated in the hullhouse and caused a loss of about \$100,000; partially covered by insurance.

Escondida Company, Inc., New York, N. Y., to deal in livestock, poultry, ranches, slaughterhouses, dairy products, etc., in Cuba, has been incorporated with a capital stock of \$100,000 by W. J. Kelly, C. E. Miller and A. Miller, all of Brooklyn, N. Y.

John J. Flick, president of the J. J. Flick Dressed Beef Company, Cleveland, Ohio, died recently at his home, 2181 East 89th street. Mr. Flick was 71 years old and was born in Cleveland. He was associated with the Forest City Provision Company for many years. A widow, one son and three daughters survive him.

SWIFT & COMPANY OFFER BONDS.

It is announced that Swift & Company have decided to dispose of an additional \$5,000,000 of first mortgage 5 per cent. thirty-year bonds, and have arranged with First Trust & Savings Bank and associated Chicago banks to take any bonds not subscribed for by shareholders. In a circular dated November 28 the company offers to shareholders of record November 28, 1914, the \$5,000,000 bonds for subscription at 94½ and accrued interest to December 23, 1914.

Each shareholder may subscribe for such an amount of bonds as he may desire. Subscriptions must be accompanied by payment of \$100 in respect to each \$1,000 bond subscribed for and \$50 in respect to each \$500 bond, and must be in our hands not later than December 14, or subscriptions will positively be declined. Balance of subscriptions will be due December 23, 1914, as follows: On each \$1,000 bond, \$868.86; on each \$500 bond, \$434.45.

The \$5,000,000 block now offered is part of authorized issue of \$50,000,000, of which \$10,-

000,000 have already been sold, principally to shareholders. President Swift says: "Our showing for fiscal year 1914 will compare favorably with 1913, but actual figures will not be available until the annual meeting. The company has over 20,000 shareholders, of which over 3,500 are employees. The company has over 35,000 employees. All plants are under direct supervision of the Department of Agriculture, and the company has paid cash to farmers for over 10,000,000 head of livestock annually."

FRENCH MEAT REGULATIONS.

Necessities of war have caused a relaxation of meat import regulations in European countries, which now must have outside supplies. In France a presidential decree of August 2, 1914, changes as follows the regulations of May 26, 1888, governing the admission of meat into France: Meat of bovine cattle and hogs, fresh or refrigerated, must be imported in whole carcasses, which may be shipped entire or cut into halves or quarters, according to the usage of the trade. The original regulations provided that the different cuts should fit exactly, with the lungs connected naturally, and that the interior walls of the breast and abdomen should not bear any traces of scraping.

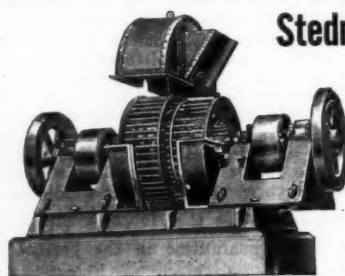
MEAT INSPECTION CHANGES.

Recent changes in the federal meat inspection service are reported as follows:

Meat inspection inaugurated: *The Termier Packing Company, Twenty-fourth and Delaware streets, Kansas City, Kan.; Louis M. Doctor, 99 Fourth avenue, New York, N. Y.

Meat inspection discontinued: B. L. Kreider, Cleona, Pa. C. Bono & Company, 611 West Division street, Chicago, Ill. Parker's Peerless Paste Company, Waterman and East River streets, Providence, R. I.

*Slaughtering conducted.



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PROVISIONS AND LARD

WEEKLY REVIEW

All articles under this head are quoted by the barrel, except lard, which is quoted by the hundredweight in tierces, pork and beef by the barrel or tierce and hogs by the hundredweight.

Low Seasons' Records—Liquidation Continues—Hog Movement Heavy—Packing Increased—Shipments Large.

Liquidation has continued in the product market, and low records for the season were made during the week on pork and ribs, values showing a little recovery from the low point, the middle of the week, but the trading was quiet and without feature. The low prices for the season on lard were earlier, but the pressure on meats has been pronounced, and one day has followed another with a steadily declining tendency. The decline in values has caught a good many stop orders, and still further added to the weakness of the market and the pressure on contracts. The middle of the week saw a good rally.

From the high point of the season the market for pork is down over \$5 per barrel, lard is down nearly two cents a pound; ribs have steadily declined with pork and lard. Hog prices have been weak, and the market has declined steadily, influenced by the pressure of receipts and the weakness in product. The receipts of hogs this week have been particularly heavy. Following very heavy packing for the season last week there was a continued movement of hogs to market, and a further break in values. The average price of hogs is now considerably under last year, but the decline has not been at all in keeping with the decline in futures.

The average prices for stock at Chicago the past week, compared with the average price the corresponding week in the past seven years follows:

	Hogs.	Cattle.	Sheep.	Lambs.
Last week	\$7.30	\$8.05	\$5.60	\$8.90
Week Nov. 7.....	7.45	8.00	5.50	8.85
Cor. week 1913.....	7.60	8.10	4.50	7.35
Cor. week 1912.....	7.70	8.35	4.00	7.35
Cor. week 1911.....	6.15	6.85	3.55	5.55
Cor. week 1910.....	7.20	6.20	3.80	6.35
Cor. week 1909.....	8.10	6.45	4.65	7.25
Cor. week 1908.....	5.70	6.00	4.20	5.10
Cor. week 1907.....	4.40	5.20	4.35	5.80
Average	\$6.80	\$6.90	\$4.35	\$6.85

The monthly report of product stocks was somewhat of a surprise. The figures showed practically no change in contract pork, but quite a sharp decline in other kinds. There was a small increase in lard, but a general decrease in meats. The comparative figures this month with last month and last year follow:

	Dec. 1, 1914.	Nov. 1, 1914.	Dec. 1, 1913.
Mess pork, con., bbls.	22,253	25,818	1,944
M. P., repacked, bbls.	4,629	4,982
Other pork, bbls.	20,435	33,094	26,132
Lard, new, tes.	10,213	4,501	7,481
Lard, old, tes.	1,166	12,494	41,042
Other lard, tes.	6,931	6,734	15,605
Short rib sides, lbs.	2,969,675	3,910,000	4,447,026
Ex. ab. clear sides.	1,611,511	2,539,958	2,936,580

Total meats, lbs., 58,851,207 62,517,610 62,488,771

The world's visible supply of lard, the stocks in this country only being given, were 31,371 tes., against 34,588 last month. The small supply in this country is construed differently by different interests—some claim that the supplies are so small that packers are not interested in supporting prices, but on the other hand are anxious to get hog values down to a point which will afford a

fairly profitable basis for packing operations. The smallness of the stock tends, however, to make bearish interests rather cautious, and afraid to sell.

The hog movement this week has been very heavy, total interior receipts ranging from about 150,000 to 180,000 daily. The Western receipts of hogs last week were in excess of last year, and there was a distinct increase in the movement of cattle. This large movement of livestock is considered the natural result of the restriction of the movement by the quarantine, and the country is selling now the livestock which was held up in the movement. Packing of hogs the past week reached a total of 637,000, against 675,000 the preceding week and 538,000 last year; the total since November 1 is 2,376,000 hogs, against 2,512,000 a year ago.

A report on the number of hogs in the country given by a Western concern which has recently been making an investigation, claims only 1 per cent. increase in the total supply compared with last year. This increase is not as large as a good many have anticipated. The movement of hogs as yet does not show any gain, but the opinion has been expressed that the movement, as the season advances, would reflect a larger supply in the country. On the other hand, the feeling has been more or less general that the losses to stock from disease would possibly offset any actual increase in numbers.

Opinions as to the volume of demand this year are considerably mixed. Bearishly inclined are pointing to the labor conditions and the large number of people out of work, believing that this will restrict the distribution of meats of all kinds and of fat supplies. The Southern demand is likely to be restricted, without doubt, by the low price of cotton. On the other hand it is claimed that the buying power of Europe will, on account of the war, be considerably increased. Already there is some increase in the exports of meats and lard for the month of November, notwithstanding the great difficulty of shipping provisions to German ports.

LARD.—Prices have again declined with the lower prices for contracts and on the increased hog movement. Trade has gained at the decline and a good export business was effected. City steam, 9% @ 9 1/4 c. nom.; Middle West, \$9.90 @ 10 nom.; Western, \$10; refined Continent, \$10.75 nom.; South American, \$11.20 nom.; Brazil, kegs, \$12; compound lard, 7 1/4 @ 7 1/2 c.

PORK.—Trade is dull, with the tone heavy. Mess is quoted \$20.50 @ 21 nom.; clear, \$21.50 @ 25 nom.; family, \$24.26.

BEEF.—The market is firmer in tone, with light supplies and indications of a little better demand. Quoted: Family, \$24 @ 25 nom.; mess, \$21 @ 23 nom.; packet, \$23 @ 24 nom.; extra India mess, \$36 @ 38 nom.

SEE PAGE 29 FOR LATER MARKETS.

EXPORTS SHOWN BY STEAMERS.

Exports of commodities from New York to foreign ports for the week ending Thursday, November 26, 1914, as shown by A. L. Russell's report, are as follows:

Cottonseed oil, 13,611 bbls.; bacon and hams, 5,001,725 pounds; beef, 693 packages; pork, 970 barrels; lard, 3,994,336 pounds; oil cake, 5,298,706 pounds; tallow, 100 boxes.

[Owing to the order of the Treasury Department, details of shipments by vessels and destination are withheld for 30 days, but the totals for the week are indicated.]

EXPORTS OF HOG PRODUCTS.

[EDITOR'S NOTE.—Reports of exports given herein are for the period from which the Government began to withhold customs information. Details of export manifests were withheld for 30 days, the reason given being to prevent interference with shipments by nations at war. Detailed reports are now resumed.]

Exports of hog products from New York reported cleared up to November 4, 1914:

BACON.—Antilla, W. I., 2,000 lbs.; Bocas del Toro, Panama, 496 lbs.; Bristol, England, 90,544 lbs.; Callai, Peru, 1,009 lbs.; Copenhagen, Denmark, 1,219,568 lbs.; Glasgow, Scotland, 109,895 lbs.; Hamilton, Bermuda, 2,152 lbs.; Havana, Cuba, 56,750 lbs.; Havre, France, 7,355 lbs.; Hudiksvall, Sweden, 3,367 lbs.; Hull, England, 215,809 lbs.; Kingston, W. I., 5,167 lbs.; Liverpool, England, 1,702,082 lbs.; London, England, 20,338 lbs.; Malta, Island of, 12,600 lbs.; Manchester, England, 70,000 lbs.; Marseilles, France, 9,589 lbs.; Nassau, Bahamas, 2,581 lbs.; Nuevitas, Cuba, 2,583 lbs.; Paramaribo, Dutch Guiana, 3,487 lbs.; Rotterdam, Holland, 100,000 lbs.; Santiago, Cuba, 10,600 lbs.; Vera Cruz, Mexico, 1,410 lbs.

HAMS.—Aux Cayes, Hayti, 910 lbs.; Bocas del Toro, Panama, 1,027 lbs.; Bristol, England, 18,167 lbs.; Cardiff, Wales, 2,216 lbs.; Cartagena, Colombia, 1,232 lbs.; Carupano, Venezuela, 944 lbs.; Colon, Panama, 998 lbs.; Demerara, British Guiana, 3,905 lbs.; Glasgow, Scotland, 83,070 lbs.; Hamilton, Bermuda, 6,931 lbs.; Havana, Cuba, 23,022 lbs.; Hull, England, 141,836 lbs.; Kingston, W. I., 953 lbs.; La Guayra, Venezuela, 3,542 lbs.; Liverpool, England, 882,709 lbs.; London, England, 74,187 lbs.; Manchester, England, 18,000 lbs.; Nassau, Bahamas, 1,452 lbs.; Nuevitas, Cuba, 15,722 lbs.; Panama, Panama, 1,231 lbs.; Paramaribo, Dutch Guiana, 674 lbs.; Port Limon, C. R., 5,736 lbs.; Port of Spain, W. I., 3,895 lbs.; St. Johns, N. F., 10,125 lbs.; Sagua, Cuba, 5,710 lbs.; Santiago, Cuba, 5,024 lbs.; Vera Cruz, Mexico, 2,505 lbs.

LARD.—Aberdeen, Scotland, 17,286 lbs.; Algoa Bay, Cape Colony, 7,600 lbs.; Aux Cayes, Hayti, 15,580 lbs.; Bahia Blanca, A. R., 1,000 lbs.; Bordeaux, France, 2,259,390 lbs.; Bristol, England, 261,800 lbs.; Cartagena, Colombia, 6,810 lbs.; Carupano, Venezuela, 750 lbs.; Cayenne, French Guiana, 4,100 lbs.; Colon, Panama, 3,043 lbs.; Copenhagen, Denmark, 1,533,269 lbs.; Curacao, Leeward Islands, 16,639 lbs.; Delagoa Bay, E. Africa, 1,600 lbs.; Demerara, British Guiana, 13,315 lbs.; Genoa, Italy, 75,627 lbs.; Glasgow, Scotland, 207,484 lbs.; Hamilton, Bermuda, 1,500 lbs.; Havana, Cuba, 53,028 lbs.; Havre, France, 8,473 lbs.; Hull, England, 358,012 lbs.; Kingston, W. I., 2,148 lbs.; Lagos, Nigeria, 7,598 lbs.; La Guayra, Venezuela, 21,339 lbs.; Leith, Scotland, 50,924 lbs.; Liverpool, England, 965,011 lbs.; London, England, 715,170 lbs.; Malmö, Sweden, 87,349 lbs.; Malta, Island of, 53,200 lbs.; Manchester, England, 517,600 lbs.; Marseilles, France, 5,500 lbs.; Nassau, Bahamas, 13,360 lbs.; Newcastle, England, 20,720 lbs.; Nuevitas, Cuba, 3,260 lbs.; Panama, Panama, 8,173 lbs.; Port Antonio, Jamaica, 900 lbs.; Port Limon, C. R., 1,500 lbs.; Port of Spain, 49,674 lbs.; Punta Arenas, C. R., 2,076 lbs.; St. Johns, N. F., 44,785 lbs.; Sagua, Cuba, 16,050 lbs.; Santiago, Cuba, 26,378 lbs.; Singapore, Straits Settlements, 25,000 lbs.; Sydney, Australia, 1,000 lbs.; Tumaco, Colombia, 10,218 lbs.; Vera Cruz, Mexico, 50,711 lbs.

PORK.—Aden, Aden, 20 bbls.; Aux Cayes, Hayti, 28 pkgs.; Curacao, Leeward Islands, 16 bbls.; Demerara, British Guiana, 26 bbls.; Hamilton, Bermuda, 13 bbls.; Havana, Cuba, 25 pa.; Kingston, W. I., 37 bbls.; Liverpool, England, 7 bbls.; Nassau, Bahamas, 17 bbls.; Paramaribo, Dutch Guiana, 165 bbls.; Port Antonio, W. I., 5 pcs.; Port of Spain, W. I., 7 bbls., 15 tes.; St. Johns, N. F., 1,436 lbs.

PORK EARS AND TAILS.—Cayenne, French Guiana, 125 pa.

PORK HEADS AND EARS.—Curacao, Leeward Islands, 12 bbls.

PORK HEADS AND LIPS.—Port of Spain, W. I., 16 bbls.

SAUSAGE.—Curacao, Leeward Islands, 11 cs.; Marseilles, France, 40 cs.

EXPORTS OF BEEF PRODUCTS.

[EDITOR'S NOTE.—Reports of exports given herein are for the period from which the Government began to withhold customs information. Details of export manifests were withheld for 30 days, the reason given being to prevent interference with shipments by nations at war. Detailed reports are now resumed.]

Exports of beef products from New York reported cleared up to Wednesday, November 4, 1914:

BEEF.—Bocas del Toro, Panama, 17½ bbls.; Callao, Peru, 30 bbls.; Cayenne, French Guiana, 13 bbls.; Curacao, Leeward Islands, 7 bbls.; Demerara, British Guiana, 200 bbls.; Glasgow, Scotland, 70 tes.; Hamilton, Bermuda, 7 bbls.; Kingston, W. I., 12 bbls.; La Guayra, Venezuela, 61 bbls.; Nassau, Bahamas, 12 bbls.; Paramaribo, Dutch Guiana, 33 bbls.; Port Limon, C. R., 10 bbls.; Puerto Barrios, C. A., 8 bbls.; St. Johns, N. F., 125 bbls., 110 pkgs.; Stockholm, Sweden, 120 bbls.

FRESH MEATS.—Colon, Panama, 166,295 lbs.; Hamilton, Bermuda, 14,258 lbs.; Liverpool, England, 89,283 lbs.; Panama, Panama, 96,963 lbs.

OLEO OIL.—Christiania, Norway, 260 tes.; Copenhagen, Denmark, 145 tes.; Genoa, Italy, 50 tes.; Gothenberg, Sweden, 50 tes.; Liverpool, England, 320 tes.; London, England, 312 tes.; St. Johns, N. F., 135 tes.

OLEOMARGARINE.—Aux Cayes, Hayti, 1,600 lbs.; Curacao, Leeward Islands, 2,544 lbs.; Glasgow, Scotland, 145 tes.; Hamilton, Bermuda, 1,380 lbs.; Kingston, W. I., 1,120 lbs.; Porto Barrios, C. A., 2,700 lbs.; Port of Spain, W. I., 3,200 tes.; Santiago, Cuba, 1,000 lbs.; Vera Cruz, Mexico, 1,000 lbs.

TALLOW.—Callao, Peru, 11,904 lbs.; Cartagena, Colombia, 4,893 lbs.; Cucuta, Colombia, 4,135 lbs.; Port of Spain, W. I., 3,040 lbs.

TONGUES.—Copenhagen, Denmark, 10 bbls.; Glasgow, Scotland, 200 cs.; Hull, England, 155 cs.; Liverpool, England, 234 pa.; Newcastle, England, 175 cs.; Stockholm, Sweden, 50 bbls.

CANNED MEATS.—Algoa Bay, Cape Colony, 195 pa.; Delagoa Bay, E. Africa, 55 pa.; Demerara, British Guiana, 28 cs.; Hamilton, Bermuda, 33 cs.; Havre, France, 100 cs.; Hull, England, 15 cs.; La Guayra, Venezuela, 43 cs.; Liverpool, England, 7,657 pa.; London, England, 43,106 cs.; Manila, P. I., 18 cs.; Nuevitas, Cuba, 107 cs.; Panama, Panama, 125 pa.; Singapore, Straits Settlements, 33 pkgs.; Sydney, Australia, 421 pa.

EXPORTS OF DAIRY PRODUCTS.

[EDITOR'S NOTE.—Reports of exports given herein are for the period from which the Government began to withhold customs information. Details of export manifests were withheld for 30 days, the reason given being to prevent interference with shipments by nations at war. Detailed reports are now resumed.]

Exports of dairy products from New York reported cleared up to November 4, 1914:

BUTTER.—Aux Cayes, Hayti, 1,300 lbs.; Colon, Panama, 10,322 lbs.; Hamilton, Bermuda, 1,500 lbs.; Havana, Cuba, 4,477 lbs.; La Guayra, Venezuela, 1,378 lbs.; London, England, 5,600 lbs.; Nassau, Bahamas, 1,895 lbs.; Panama, Panama, 12,500 lbs.; Puerto Barrios, C. A., 2,980 lbs.; Port of Spain, W. I., 2,270 lbs.

EGGS.—Glasgow, Scotland, 1,583 cases; Liverpool, England, 2,000 cases and 1,830 pkgs.; London, England, 9,385 cases; Santiago, Cuba, 25 cases.

CHEESE.—Colon, Panama, 3,549 lbs.; Glasgow, Scotland, 4,393 lbs.; Havana, Cuba, 4,705 lbs.; Kingston, W. I., 1,930 lbs.; Liverpool, England, 53,750 lbs.; London, England, 79,091 lbs.; Nassau, Bahamas, 990 lbs.; Panama, Panama, 2,516 lbs.; Port of Spain, W. I., 2,068 lbs.; Vera Cruz, Mexico, 600 lbs.

FRESH MEAT AND OFFAL IMPORTS.

Imports of foreign fresh beef into the port of New York during the past week totaled 15,817 quarters, compared to nothing last week and 10,972 quarters two weeks ago. Mutton imports totaled 3,099 sheep and 8,116 lamb carcasses, compared to nothing last week. There were also 100 hog carcasses and 231 packages of beef cuts. Offal imports totaled 5,639 packages. There were also 2,308 bags of bones, hoofs, horns, etc., 169 casks of tallow and 2,618 bags of fertilizer material. All arrivals were from South America.

IMPORTS OF FRESH BEEF.

For the week ending November 28, 1914, the Government reports imports of fresh beef at the port of New York amounting to 1,226,700 lbs., the average value according to estimates from the manifests being 10.5 cents per pound. This includes not only the dressed beef, but offal and pieces as well. The previous week's imports totaled 822,000 lbs., value averaged at 9.8 cents per pound.

ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef for the week up to December 4, 1914, show that exports from that country were as follows: To Europe, 48,843 quarters; to North America, 36,560 quarters. The previous week's exports were as follows: To Europe, 79,456 quarters; to North America, 31,729 quarters.

LIVESTOCK AND BEEF EXPORTS.

Exports of domestic livestock and dressed beef from United States and Canadian ports for the week ending November 28, 1914, are reported as follows:

Port.	Cattle.	Sheep.	Beef, qrs.
From New York.....	—	—	—
From Boston.....	—	—	—
From Philadelphia.....	—	—	—
From Baltimore.....	—	—	—
From Montreal.....	—	—	—
Total.....	—	—	—
Total last week.....	—	—	—

PORK CUTS IN NEW YORK.

(Special Report to The National Provisioner from H. C. Zaun.)

New York, December 4.—Wholesale prices in green and sweet pickled pork cuts in New York City are reported as follows: Pork loins, 15@16c.; green hams, 8@10 lbs. ave., 14c.; do., 10@12 lbs. ave., 14c.; do., 12@14 lbs. ave., 13½c.; do., 18@20 lbs. ave., 13c.; green clear bellies, 6@10 lbs. ave., 14½c.; do., 10@12 lbs. ave., 14c.; do., 12@14 lbs. ave., 13½c.; green rib bellies, 10@12 lbs. ave., 13½c.; do., 12@14 lbs. ave., 14c.; S. P. clear bellies, 6@10 lbs. ave., 14½c.; do., 10@12 lbs. ave., 15c.; do., 12@14 lbs. ave., 14c.; S. P. rib bellies, 10@12 lbs. ave., 14c.; do., 12@14 lbs. ave., 14c.; S. P. hams, 8@10 lbs. ave., 14½c.; do., 10@12 lbs. ave., 14c.; do., 18@20 lbs. ave., 15c.; city dressed hogs, 11½c.; steam lard, 9¾c.

Western prices are as follows: Pork loins, 8@10 lbs. ave., 12c.; do., 10@12 lbs. ave., 11½c.; do., 12@14 lbs. ave., 11c.; do., 14@16 lbs. ave., 10c.; skinned shoulders, 10½c.; Boston butts, 11½c.; boneless butts, 12½c.; neck bones, 4c.; spareribs, 9c.; lean trimmings, 11½c.; regular trimmings, 8½c.; kidneys, 5c.; tails, 7c.; livers, 4c.; snouts, 5½c.; tenderloins, 26c.

Tierce Goods: Pig tongues, 12½c.; pig tails, 20c.; hogs, 9@9½c.

CHEMICALS AND SOAP SUPPLIES.

(Special Report to The National Provisioner.)

New York, December 3.—The market on chemicals and soap supplies is quoted as follows: 74@76 per cent. caustic soda, \$1.50@1.60 per 100 lbs., basis 60 per cent.; 60 per cent. caustic soda, \$1.75 per 100 lbs.; 98 per cent. powdered caustic soda in bbls., 2¼@2½c. per lb.; 58 per cent. soda ash, 80c. per 100 lbs. basis 48 per cent.; 48 per cent. carbonate of soda, 95c. per 100 lbs.; talc, 1¼@1½c. per lb.; silic, \$15@20 per ton of 2,000 lbs.; marble flour, \$8 per ton of 2,000 lbs.; chloride of lime in casks 1¾@2c. per lb. and bbls. 3c. per lb.; electrolytic caustic potash, 8@10c. per lb.; carbonate of potash, 10@13c. per lb.

Prime palm oil in casks, 7@8c. per lb.; clarified palm oil in bbls., 8½c. per lb.; genuine Lagos palm oil, 8c. per lb.; palm kernel oil, 11½@12c. per lb.; green olive oil, \$1.05 per gal.; yellow olive oil, \$1@1.05 per gal.; green olive oil foots, 9½@10c. per lb.; Ceylon coconut oil, 11½@12c. per lb.; Cochin coconut oil, 15c. per lb.; cottonseed oil, 6@6½c. per lb.; Soya bean oil, 5¼@5½c. per lb.; prime city tallow at 6½c. per lb.; corn oil, 5.75@5.85c. per lb.

House grease, 5¼@6c. per lb.; brown grease, 5½@5¾c. per lb.; oleo stearine, 11@12c. per lb.; yellow packer's grease, 5¾c. per lb.

EXPORTS OF PROVISIONS

Exports of hog products for the week ending November 28, 1914, with comparisons:

To—	PORK, BBLs.		From Nov. 1, '14, to Nov. 28, 1914.
	Week ending Nov. 28, 1914.	Week ending Nov. 29, 1913.	
United Kingdom..	161	177	608
Continent.....	112	425
So. & Cen. Am....	340	300	409
West Indies.....	982	1,270	1,181
Br. No. Am. Col..	540	652	1,106
Other countries..	200
Total.....	2,023	2,711	3,729

MEATS, LBS.			
United Kingdom..	7,070,300	5,487,300	23,638,725
Continent.....	681,450	673,050	2,007,835
So. & Cen. Am....	69,200	47,000	194,775
West Indies.....	61,350	168,200	103,675
Br. No. Am. Col..	3,150	10,600	3,150
Total.....	7,885,450	6,386,150	26,848,100

LARD, LBS.			
United Kingdom..	4,062,204	4,163,728	16,787,818
Continent.....	3,728,300	2,348,750	21,527,760
So. & Cen. Am....	660,000	326,490	921,088
West Indies.....	391,200	235,370	717,770
Br. No. Am. Col..	7,000	4,850	7,000
Other countries..	750
Total.....	8,846,704	7,079,938	30,963,436

RECAPITULATION OF THE WEEK'S EXPORTS.			
From	Pork, bbls.	Meats, lbs.	Lard, lbs.
New York.....	1,128	5,931,350	6,963,804
Boston.....	506,100	972,900
Philadelphia.....	325,000	5,000
New Orleans.....	895	850,000
Galveston.....	84,000
Montreal.....	1,036,000	25,000
Total week.....	2,023	7,885,450	8,846,704
Previous week ..	1,256	6,292,700	7,049,226
Two weeks ago..	271	7,805,350	17,101,876
Cor. week last y'r	2,711	6,386,150	7,079,938

COMPARATIVE SUMMARY OF EXPORTS.

From Nov. 1, '14, Same time to Nov. 28, '14, last year.			
Pork, lbs.	745,800	1,583,400	Dec. 837,600
Meats, lbs.	26,848,160	24,406,775	Inc. 2,441,385
Lard, lbs.	39,963,436	35,939,385	Inc. 4,024,051

OCEAN FREIGHTS.

[Subject to change. Quotations given are shillings per ton and cents per 100 lbs.]

	Liver- pool.	Glas- gow.	Rotter- dam.	Copen- hagen.
Beef, tierces.....	30sh.	35sh.	38c.	60sh.
Oil Cake.....	26sh.	29c.	30c.	55c.
Bacon.....	30sh.	32/6	35c.	60sh.
Lard, tierces.....	30sh.	35sh.	38c.	60sh.
Canned meats.....	30sh.	35sh.	38c.	60sh.
Butter.....	60sh.	45sh.	58c.	80sh.
Tallow.....	30sh.	35sh.	38c.	60sh.
Pork, barrels.....	30sh.	35sh.	38c.	60sh.

No rates to Hamburg.

TALLOW, STEARINE, GREASE and SOAP

WEEKLY REVIEW

TALLOW.—Some interests are inclined to anticipate slightly lower levels in the tallow market, due to less anxiety on the part of buyers. Absence of accumulations precludes any important decline, it is said. There has been much talk of the big hog movement, and larger cattle receipts, which has had sentimental effect. The statement is also made that at this season of the year trade interests are not disposed to buy ahead, the holidays approaching and the conservatism increased by European conditions.

The auction sale at London showed prices to be 6d. higher, on sales of 890 casks of 1,091 offered. Although not much notice was taken in certain quarters of this result, there were authorities who saw a diminution in the importations here on account of the advancing tendency at London.

Prime city tallow is quoted at 6½c. asked. Production has been slightly heavier, with demand very limited. City specials are quoted at 6½c.

OLEO STEARINE.—The basis was advanced to 11c. early in the week. No special offerings came out on the bulge. In some quarters the expectations are for temporary reduction in the demand from compound lard makers.

OLEO OIL.—The market is unsettled and irregular. Production is still small, as many plants have not resumed full operations since the quarantine, and the available stocks are limited. Export trade is unimportant. Extras are quoted at New York, 14¼@14½c.

SEE PAGE 29 FOR FRIDAY'S MARKETS.

GREASES.—The market is quiet and about steady. Quotations are nominal, as follows: Yellow, 5½@6½c. nom.; bone, 5½@6c. nom.; house, 5½@5½c. nom.

COCOANUT OIL.—The market is firm owing to the foreign demand. Oil is being re-exported to England owing to the high prices there and good demand for edible oils and supplies here are light. Considerable oil is in transit and this will help the situation. Quoted: Cochin, 14½@15c.; arrival, —; Ceylon, 11@12c.; shipment, —.

PALM OIL.—Prices continue steady with light trade. Demand is moderate and without feature. Prime red spot, 7@8c.; to arrive, —; Lagos spot, 8@8½c.; to arrive, —; palm kernel, 12c.; shipment, —.

NEATSFOOT OIL.—Demand is quiet, with trade light. Offerings are light. For 20 cold test, 96@97c.; 30 do., 88c.; 40 do., water white, 80@82c.; low grade off yellow, 63c.

CORN OIL.—The market is firm but quiet. The offerings are light and production moderate. Demand is light. Prices quoted at \$5.70@5.85 in car lots.

SOYA BEAN OIL.—The market is quiet and a little easier. Spot is quoted at 5¼c.

WESTERN FERTILIZER MARKET.

(Special Letter to The National Provisioner from The Davidson Commission Co.)

Chicago, December 2, 1914.—The market for animal ammoniates continues unchanged as to the asking prices, which are about \$2.90 for blood and \$2.70 and 10c. for high-grade ground tankage, for prompt or December shipment. But some few trades are being made "on the quiet" at considerably below these prices by parties who are compelled to sell from lack of storage room, and it is quite possible that with bids in hand the nominal price could be shaded very materially for either large or small lots, provided you hap-

pened to strike a seller who was particularly anxious to trade. The same conditions rule in the lower grades of tankage, and in the outside packers' unground tankage, which latter is being pressed for sale at very far below its nominal value, as compared with the ground high-grade stock.

Some of the larger packers are refusing to make any concession from the nominal market prices, claiming that they feel sure if they hold until after the turn of the year Southern buyers are bound to require about as much fertilizer material as usual, and will pay fairly full prices for it during the late winter and early spring months, as whether they plant cotton, corn, wheat or oats, all will need a liberal amount of fertilizer. (Complete quotations will be found on page 39.)

BRITISH EMBARGO ON POTASH.

England has added a number of articles, including caustic potash, to the revised list of articles which may not be exported.

STOCKS OF LARD

The world's visible lard supply on December 1, 1914, is reported by the N. K. Fairbank Company as follows:

	1914. Dec. 1.	1914. Nov. 1.	1913. Nov. 1.	1913. Dec. 1.	1912. Dec. 1.	1911. Dec. 1.
Liverpool and Manchester.....	*	*	20,500	17,000	16,500	9,500
Other British ports.....	*	*	20,000	20,000	19,000	14,000
Hamburg	*	*	11,000	10,000	10,000	18,000
Bremen	*	*	2,000	2,000	1,500	2,500
Berlin	*	*	3,000	4,000	1,200	4,000
Baltic ports	*	*	12,000	10,000	9,500	14,000
Amsterdam, Rotterdam, Mannheim...	*	*	1,500	1,000	500	2,500
Antwerp	*	*	1,000	1,000	1,000	2,500
French ports	*	*	4,500	6,000	6,500	4,000
Italian and Spanish ports.....	*	*	500	500	250	1,500
Total in Europe.....	*	*	76,000	71,500	65,950	72,500
Afloat for Europe.....	*	*	40,000	40,000	40,000	50,000
Total in Europe and afloat.....	*	*	116,000	111,500	105,950	122,500
Chicago prime steam.....	11,379	17,295	64,780	48,523	14,521	45,815
Chicago other kinds.....	6,931	6,734	16,928	15,605	8,670	14,978
East St. Louis.....	None	None	None	78	150	1,125
Kansas City	4,548	3,763	6,559	7,018	6,060	7,457
Omaha	2,622	2,004	7,693	6,892	4,228	3,495
Milwaukee	2,613	1,273	5,576	5,000	2,323	6,433
South St. Joseph.....	3,278	3,479	3,876	7,799	4,542	5,557
Total tierces	31,371	34,548	223,412	202,415	146,444	207,360

*European stocks unavailable. Decrease November, 1913—20,997.

Green Olive Oil Foots

SUPERIOR QUALITY

AND ALL OTHER SOAP MATERIALS

WELCH, HOLME & CLARK CO.

383 West St., New York

SOUTHERN MARKETS

Columbia.

(Special Wire to The National Provisioner.)
Columbia, S. C., December 3.—Crude cottonseed oil, 36½c. bid for any shipment. Very light trading the past week.

Atlanta.

(Special Wire to The National Provisioner.)
Atlanta, Ga., December 3.—Crude cottonseed oil very quiet at 36c. Meal firm at \$21.75@22. Hulls neglected.

Memphis.

(Special Wire to The National Provisioner.)
Memphis, Tenn., December 3.—Crude cottonseed oil market firm at 37½c. Prime 8 per cent. meal in good demand at \$23@23.50. Hulls, \$4.50@4.75, loose.

New Orleans.

(Special Wire to The National Provisioner.)
New Orleans, La., December 3.—Crude cottonseed oil easier at 36c. bid, 36½c. asked for Texas; offerings light. Prime meal, 8 per cent., barely steady at \$24.50; 7½ per cent. meal, \$23.50, short ton, ship's side, here. Hulls higher at \$6 loose, \$8.50 sacked, New Orleans.

Dallas.

(Special Wire to The National Provisioner.)
Dallas, Tex., December 3.—Cottonseed products markets quiet. Prime crude oil, 36c. for immediate, 36½c. for December and January. Refined at 39c. Prime cake, \$22.50 bid per short ton, f. o. b. Galveston.

Montgomery.

(Special Report to The National Provisioner from Cantelou Brothers.)

Montgomery, Ala., Nov. 30, 1914.—The meal market for the past week has shown considerable activity, as many of the feed dealers and some of the fertilizer factories are making both purchases and inquiries. In view of the better financial conditions prevailing most of the mills are now in a position to hold a portion of their production; the average bid for prime 7½ per cent. is around \$21 @21.50; prime, 8 per cent., \$22@22.50, while the mills are asking from 50c@51 per ton more. For cake the export inquiry has been quiet, though there is a steady market for cake. There has been some improvement in the sale of hulls, and the mills have advanced their views, though it will require cold, disagreeable weather for the market to show any considerable strength. Bids are being made \$3.75@4 loose; \$2@2.50 per ton more for sacked, which figures are in many instances 50c. per ton lower than the average mill is willing to sell.

FOREIGN COMMERCIAL EXCHANGE.

New York, December 4.—Foreign commercial exchange rates, so far as quoted, are as follows:

London—	
Bankers' 60 days.....	4.86
Cable transfers.....	4.88½
Demand sterling.....	4.88½
Commercial, 60 days.....	4.84½
Paris—	
Commercial, 90 days.....	No quotations.
Commercial, 60 days.....	No quotations.
Commercial, sight.....	5.20
Bankers' cables.....	5.12½
Bankers' checks.....	5.13½
Berlin—	
Commercial, sight.....	No quotations.
Bankers' sight.....	87½
Cable transfers.....	87½
Antwerp—	
Commercial, 60 days.....	No quotations.
Bankers' sight.....	No quotations.
Bankers' cables.....	No quotations.
Amsterdam—	
Commercial, sight.....	40½
Bankers' sight.....	40½
Copenhagen—	
Checks.....	25½

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frying, seasoning, shortening and Salad line.

Louisville Cotton Oil Co.
Louisville, Ky.

FLOYD & K STS.

CABLE ADDRESS "COTTON OIL"

COTTONSEED OIL SITUATION.

(Special Letter to The National Provisioner from Aspegren & Co.)

New York, December 2.—As stated in our last review, on the quotations for cotton seed at that time the mills could not afford to sell crude, and without supply and a good demand the market would have to move up to such a level as would induce freer selling of crude oil. From the closing prices of November 18 the market advanced in leaps and bounds, with virtually no setbacks of consequence until November 21. On this day on terrific selling, supposed to be principally for one of the leading refining interests, the market that day was sold down some 15 points from the high levels of that day. The next day, however, the advance was again taken up, and since November 18 the market advanced with little or no reactions until November 30, when the following high records were established: December \$5.90, January \$6.14, March \$6.37, May \$6.51 and July \$6.75. On this day "long" liquidation and a trifle freer selling of crude finally stemmed the advance, and the continuous declining lard market also began to be felt.

Considering the terrific advance the market had scored from the season's low levels of very nearly 150 points, that no reaction of consequence was recorded is nothing short of remarkable. This fact, however, put the market in far from a healthy position, and liable to have a heavy and sudden decline when least expected, and from what was an exceedingly strong market on November 30, on December 1 the reverse was the case.

In the past two days alone crude mills which had overstayed their market have forced the market for crude oil down from the high level of \$5.07 to \$4.80. The refined market, however, has suffered considerably more in some deliveries, but in the nearbys not quite so much. The refined oil market is now selling considerably below the crude oil parity.

The principal buyers on the way up were first the compound lard and soap manufacturers of this country. When these buyers dropped out Canadian and European consumers took up the buying end and continued buying right up to the high prices scored. On November 30 this buying suddenly ceased, and that was probably the main reason for the recent decline. The refined market has now had very nearly 40 points decline in some deliveries. The "long" interest has also been considerably reduced. This, in our opinion, has put the market in a much healthier position.

At the close of the week the market looks as if lower prices might still be scored. The situation, however, has been cleaned up, and on any further concessions should prove good purchase again for investment. As based on the price of cottonseed crude and refined oil prices are now entirely out of line; in fact, away below cost of production.

	Closing Nov. 18.	High.	Low.	Closing Dec. 1.
Dec.	\$5.32 b	\$5.40 a	\$5.00 \$5.68	\$5.63 b \$5.70 a
Jan.	5.50 b	5.51 a	6.14 5.80	5.80 b 5.82 a
Mar.	5.76 b	5.78 a	6.37 6.00	5.99 b 6.01 a
May	6.00 b	6.02 a	6.51 6.22	6.22 b 6.24 a
July	6.75 6.40	6.37 b 6.40 a

PRODUCE EXCHANGE CLEARING HOUSE.

From reliable sources the information is obtained that one of the larger commission houses, very active in cotton oil trading on the New York Produce Exchange, is likely to join the Clearing House Association of the Exchange. It is believed that the few other large interests not members at present will follow this lead.

There will be a meeting of the members of the Produce Exchange next week to consider a proposition of increasing the capital stock of the Clearing House to \$50,000. The present capital is \$25,000. Not much opposition is expected to develop.

For some time past it has been the growing impression among members of the various exchanges that their interests and those of the trades represented are best served by the application of rigorous clearing house rules concerning contracts in option markets.

COTTONSEED OIL

WEEKLY REVIEW

THE NATIONAL PROVISIONER is official Organ of the Interstate Cottonseed Crushers' Association, the Texas Cottonseed Crushers' Association, South Carolina Cottonseed Crushers' Association, the Georgia Cottonseed Crushers' Association, and the Mississippi Cottonseed Crushers' Association.

Market Irregular—Crude Easy—Provisions Decline—Big Cotton Crop Estimates—Bullish Export Talk—Sentiment Diversified.

There has been a broadening of the interest in the cotton oil market and it appears as though the undercurrent of bullish sentiment has become more pronounced. The belief, however, that important supplies of oil remain at the South tempers enthusiasm at this time, and explains to a satisfactory degree the recession of the list recently, after an impressive display of strength.

There has been a revival of speculative inquiry, stimulated by the export possibilities. It is understood that sales abroad are moderately in excess of those to this stage of last year, but official figures are unobtainable, due to the custom house ruling by the Treasury Department, prohibiting the publication of details concerning the cargoes on vessels leaving American ports and destined abroad.

A difference of opinion prevails as to whether the absence of these statistics is seized upon by some authorities to minimize the importance of the export business passing, or whether others are taking advantage

of the dearth of information to exaggerate the volume of foreign oil takings. The trade has unmistakable confidence in cotton oil figures, and sorely feels the withdrawal of this information.

On account of the attractiveness of cottonseed oil, as far as the price is concerned, and the high price of European oils, absorption has doubtless been liberal and should continue so. It is argued that the needs of Europe offset their handicaps in buying, such as the freight situation, impoverished conditions resulting from the war, and other miscellaneous deterrents to absorption.

Claim has been made that a million barrels of oil may leave this country before the end of the crop year. Perhaps this estimate is excessive, but assuming that it be modified by 150,000 barrels, the item would be very important as concerning the supplies of cotton oil at the end of next summer.

Nearly all authorities agree that the oil production this season will be a record, exceeding that of 1911-12. Some interests say that on account of the big cotton production, smaller refining losses and making allowance for other features that must be considered, there will be about 400,000 barrels more refined cotton oil than were made last season.

It can be readily seen that this estimate on production is not radical, and also that if the exports leap over the 800,000 barrel mark, this surplus would be cared for. The domestic soap trade has taken close to 200,000 barrels more than in the previous season, or at the end of the year their absorption will exceed that figure, it is said. Nothing has really occurred to work against the other consuming channels to cotton oil, and where estimates have been ventured the increase in consumption over 1913-14 is given at more than 600,000 barrels.

The view expressed for ultimately higher levels is not surprising under the circumstances. Meanwhile, however, there is a tendency to regard the market as having been technically weakened by the elimination of shorts and the appearance of a long interest. The contention is also made that it is too early to bull the list, although it was demonstrated not long ago that crude oil could rise about 10c. per gallon without much of a reaction, and seed about \$6 per ton.

Some concessions were made at the South the past week, and the basis was lowered from the extreme high asking price of about 40c. in the Southeast to about 37c. A big movement of hogs and a subsequent decline

The
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Cotton
Oil Co.



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**Cottonseed
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CAKE, ASHES,
MEAL, HULLS.

**GOLD MEDALS
AWARDED**

Chicago, 1893.
San Francisco, 1894.
Atlanta, 1895.
Paris, 1900. Buffalo, 1901.
Charleston, S. C., 1902.
St. Louis, 1904.

in the lard market had depressing influence, yet the compound lard trade keeps up well, due to the discount of this product.

Much attention is still given to the action of the cotton market, and to the war situation, as pointing the way toward a clearer idea concerning the probable acreage of cotton next spring. Southern advices now tell of a contemplated decrease of from 10 to 50 per cent., much area in Texas and Oklahoma having already gone into grain. About 2½ million acres were sown to winter wheat alone, and it is understood that more or less cottonseed is used for fertilizer.

Closing prices Saturday, November 28, 1914.—Spot, \$5.80@6.10; December, \$5.91@5.96; January, \$6.06@6.08; February, \$6.17@6.18; March, \$6.31@6.33; April, \$6.39@6.40; May, \$6.49@6.50; June, \$6.57@6.62; July, \$6.70@6.75. Futures closed unchanged to 5 advance. Sales were: January, 6,300, \$6.08@6; February, 300, \$6.19@6.17; March, 3,700, \$6.32@6.27; April, 200, \$6.40; May, 1,900, \$6.50@6.49; June, 300, \$6.61@6.60; July, 1,200, \$6.75@6.74. Total sales, 13,900 bbls. Good off, \$5.50@5.90; off, \$5.60@5.95; reddish off, \$5.50@5.90; winter, \$6; summer, \$6; prime crude, S. E., \$4.93@5.07; prime crude, Valley, nom.; prime crude, Texas, nom.

Closing prices Monday, November 30, 1914.—Spot, \$5.85@6.10; December, \$5.86@5.89; January, \$6.08@6.09; February, \$6.17@6.21; March, \$6.29@6.30; April, \$6.38@6.45; May, \$6.49@6.50; June, \$6.59@6.63; July, \$6.69@6.75. Futures closed 5 decline to 6 advance. Sales were: December, 1,000, \$5.85@5.84; January, 5,400, \$6.14@6.03; March, 5,200, \$6.37@6.26; May, 4,800, \$6.51@6.46; June, 200, \$6.59@6.57; July, 1,300, \$6.70@6.68. Total sales, 17,900 bbls. Good off, \$5.60; off, \$5.50@5.90; reddish off, \$5.20; winter, \$6.05; summer, \$5.95; prime crude, S. E., \$5.07@5.20; prime crude S. E. Valley, nom.; prime crude, Texas, nom.

Closing prices Tuesday, December 1, 1914.—Spot, \$5.70@6; December, \$5.71@5.75; January, \$5.90@5.92; February, \$6.03@6.05; March, \$6.12@6.14; April, \$6.20@6.26; May, \$6.33@6.35; June, \$6.40@6.46; July, \$6.48@6.51. Futures closed 14 to 21 decline. Sales were: December, 900, \$5.75@5.70; January, 3,000, \$6@5.91; February, 100, \$6.10; March, 2,700, \$6.20@6.09; May, 4,200, \$6.40@6.30; July, 2,700, \$6.63@6.51. Total sales, 13,600 bbls. Good off, \$5.60@5.75; off, \$5.40@5.75; reddish off, \$5.30@5.70; winter, \$5.90; summer, \$5.85; prime crude, S. E., \$4.80@4.93; prime crude, Valley, nom.; prime crude, Texas, nom.

Closing prices, Wednesday, December 2, 1914.—Spot, \$5.65@6; December, \$5.63@5.70; January, \$5.80@5.82; February, \$5.87@5.95; March, \$5.99@6.01; April, \$6.08@6.14; May, \$6.22@6.24; June, \$6.33@6.36; July, \$6.37@5.40. Futures closed 7 to 16 decline. Sales were: December, 100, \$5.68; January, 3,500, \$5.86@5.80; February, 300, \$5.98@5.95; March, 4,700, \$6.05@6; May, 10,100, \$6.28@6.22; June, 200, \$6.37@6.36; July, 1,200, \$6.45@6.40. Total sales, 20,100 bbls. Good off, \$5.55@5.70; off, \$5.40@5.70; reddish off, \$5.30@5.70; winter, \$5.85@7; summer, \$5.85@7; prime crude, S. E., \$4.80@4.87; prime crude, Valley, nom.; prime crude, Texas, nom.

Closing prices, Thursday, December 3, 1914.—Spot, \$5.66@5.80; December, \$5.68@5.72; January, \$5.87@5.89; February, \$5.98@6.04; March, \$6.07@6.09; April, \$6.16@6.20; May, \$6.28@6.29; June, \$6.38@6.45; July, \$6.47@6.49. Futures closed 5-11 advance. Sales were: December, 600, \$5.75@5.70; January, 1,100, \$5.89@5.82; February, 200, \$6.02@6.01; March, 3,300, \$6.12@6.06; May, 7,600, \$6.34@6.26; July, 3,000, \$6.51@6.39. Total sales, 15,800 bbls. Good off, \$5.50@5.70; off, \$5.25@5.70; reddish off, \$5.20@5.70; winter, \$6; summer, \$6; prime crude, S. E., \$4.80@4.93; prime crude, Valley, nom.; prime crude, Texas, nom.

COTTONSEED OIL EXPORTS

[EDITOR'S NOTE.—The Government has instructed the Customs Service to withhold all details of exports from the public for 30 days, from November 1, so that shipments may not be interfered with by warring nations. This causes our export reports to be much curtailed. Complete figures will be given later.]

Exports of cottonseed oil reported for the week ending December 3, 1914, and for the period since September 1, 1914, were as follows:

	Week ending Dec. 3, 1914. Bbls.	Since Sept. 1, 1914. Bbls.
From New York—		
Barbados, W. I.	—	681
Bergen, Norway	—	1,615
Bristol, England	—	25
Buenaventura, Colombia ..	—	33
Buenos Aires, A. R.	—	768
Cape Town, Africa	—	92
Christiania, Norway	—	300
Colon, Panama	—	95
Copenhagen, Denmark	—	9,199
Cristobal, Panama	—	273
Demerara, British Guiana ..	—	227
Genoa, Italy	—	398
Glasgow, Scotland	—	200
Havana, Cuba	—	566
Havre, France	—	2,675
Hull, England	—	274
Kingston, W. I.	—	303
La Guaira, Venezuela	—	3
Liverpool, England	—	3,079
London, England	—	8,875
Macoris, S. D.	—	42
Manchester, England	—	930
Manzanillo, Cuba	—	81
Marseilles, France	—	285
Matanzas, W. I.	—	15
Monte Cristi, San Dom.	—	214
Montevideo, Uruguay	—	1,650
Naples, Italy	—	857
Nassau, Bahamas	—	144
Para, Brazil	—	8
Piraeus, Greece	—	130
Ponce, P. R.	—	19
Port au Prince, W. I.	—	5
Port Limon, C. R.	—	16
Rio de Janeiro, Brazil.	—	450
Rotterdam, Holland	—	6,305
St. Johns, N. F.	—	1
San Domingo, S. D.	—	98
San Juan, P. R.	—	42
Santiago, Cuba	—	364
Santos, Brazil	—	158
Sydney, Australia	—	10
Trinidad, Island of.	—	12
Ports not stated	15,439	45,143
Total	15,439	86,660

From New Orleans—

Bocas del Toro, Panama....	100	202
Christiania, Norway	3,975	5,775
Frontera, Mexico	—	169
Gothenberg, Sweden	750	1,450
Havana, Cuba	—	925
Progreso, Mexico	—	275
Vera Cruz, Mexico	—	1,215
Total	4,825	10,011

From Baltimore—

Glasgow, Scotland	—	155
Rotterdam, Holland	—	281
Total	—	436

From Savannah—		
Glasgow, Scotland	—	264
Manchester, England	—	753
Total	—	1,017
From Norfolk—		
Glasgow, Scotland	—	200
Liverpool, England	—	3,090
London, England	—	130
Ports not stated	—	1,302
Total	—	4,722
From Mobile—		
Buenos Aires, A. R.	—	1,900
Total	—	1,900
From all other ports—		
Canada	—	2,327
Mexico (including overland) ..	—	1
Total	—	2,328

	Week ending Dec. 3, 1914. Bbls.	Since Sept. 1, 1914. Bbls.	Same period 1913. Bbls.
Recapitulation—			
From New York.....	15,439	86,660	59,543
From New Orleans....	4,825	10,011	10,096
From Galveston.....	—	—	111
From Baltimore	—	436	425
From Savannah	—	1,017	8,965
From Newport News ..	—	—	136
From Norfolk	—	4,722	5,885
From San Francisco....	—	43	6
From Mobile	—	1,900	—
From all other ports..	—	2,328	9,672
Total	20,264	107,117	94,839

OIL MILLS SUE RAILROADS.

The Railroad Commission of Louisiana has given notice of a special meeting to be held in New Orleans Tuesday, December 8, to take up for hearing the suits of fifteen cotton oil companies against the Texas and Pacific R. R. to recover approximately \$190,000, alleged freight overcharges of shipments of cotton seed and cotton seed products. The suits grow out of an order of the commission, issued in 1906, lowering cotton seed rates on the Texas and Pacific, which order was recently upheld by the Supreme Court of the United States.

On account of the many tariffs and reissues of same by the railroads of the State, resulting in the "agents being unable to quote the correct rate to shippers and the shipper himself being unable to read the tariff with any certainty," the railroad commission has issued a circular requiring all railroads to "within a reasonable time revise, simplify and consolidate as much as possible all tariffs containing rates to and from points in this State."

Are you in doubt on some point connected with the practical operation of your plant or business? Ask The National Provisioner and watch page 18 for the answer.

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Boreas, Prime Winter Yellow
Venus, Prime Summer White

Marigold Cooking Oil
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Will be pleased to quote prices on all grades of Refined Cotton Seed in barrels or loose in buyers or sellers tank cars, f. o. b. refinery or delivered anywhere in this country or Europe.

COTTONSEED PRODUCTS IN NORTHERN EUROPE

Possibilities of Increasing Our Trade in Those Countries

By Erwin W. Thompson, Commercial Agent U. S. Bureau of Foreign and Domestic Commerce

[EDITOR'S NOTE.—This is the twenty-second instalment of a report by Commercial Agent Erwin W. Thompson to the Bureau of Foreign & Domestic Commerce on the trade conditions affecting cottonseed products and their competitors in Northern Europe. Mr. Thompson, who is a recognized trade authority, both technically and commercially, has just returned from a year's study of European trade conditions. His report will be of almost as much interest to meat producers and the meat trade as to the cottonseed products industry.]

Oil from Egyptian Cotton Seed.

To be reckoned with in the total inventory is the recent movement in England and Germany toward rendering edible the oil pressed in these countries from Egyptian cotton seed. Until within the last two years very little of this oil made any bid for the edible trade, being entirely absorbed (at a lower price) for soap, but improved methods are fast changing this condition.

The United Kingdom in 1913 made 36,000 metric tons (198,000 barrels) of crude Egyptian oil, about half of which, say 18,000 tons, was made more or less edible. Germany made about the same amount, of which 25,000 tons were made edible, making a total of 43,000 tons (236,500 barrels) of edible Egyptian oil, most of which went into compound lard.

But in any case it is something of a menace to American trade and promises to become more so, both on account of quantity and quality. At present many churners will not take it at all, and others take it only when a half to a cent a pound below American. This handicap is partly due to quality and partly to prejudice; but the handicap may be expected to finally disappear unless the American qualities are proportionately advanced. American oil will probably always have a preference at equal prices, owing to the fact that oil from decorticated seed is naturally better than that pressed from whole seed.

The following table shows some prices ruling in Liverpool in April, 1914:

Materials.	Prices.
Seeds.	Dollars per short ton.
Cotton seed:	
Mersina	22.00
Bombay	27.00
Brazilian	28.00
Peruvian	28.00-36.00
Sea Island	34.00
Egyptian	37.00
Rapeseed	59.00
Linseed:	
La Plata	54.00
Calcutta	61.00

Bombay	63.00
Soya beans	37.00
Palm kernels	92.00
Copra:	
Manila	111.00
Straits	112.00
South Sea	114.00
Cebu	115.00
Java and Macassar	116.00
Ceylon	122.00
Malabar	124.00
Fats.	
Cottonseed oil (in barrels):	
Egyptian crude	6.52
Bombay, refined	6.70
Egyptian refined (edible)	7.33
American, P. S. Y.	8.00
American, butter	8.50
Peanut oil (in barrels):	
Soap grades	7.44
Edible	9.00-10.00
Rapeseed oil (loose)	6.96
Linseed oil (loose)	5.40
Soya-bean oil (in barrels):	
Crude	5.90
Refined and deodorized	7.40
Palm-kernel oil (in barrels)	8.50
Palm oil (in barrels):	
Hard (acid)	6.00
Benin	6.40
Lagos	7.00
Copra oil (in barrels):	
Ceylon	9.00
Liverpool	9.90
Cochin	11.00
Fish oil (in barrels):	
Japanese	4.10
Herring	3.80
Whale	4.35-5.95
Sperm, crude	5.65
Seal, pale	5.65
Tallow:	
La Plata	7.25
Australian	7.40
Edible	8.50
Oleo oil, edible	9.40
Lard	11.50-13.00

Butter	22.00-28.00
Margarin (retail)	12.16

There is not much danger of extensive price cutting on Egyptian oil, because the present margin of profit is small enough. Five years ago the United Kingdom got 382,000 metric tons of Egyptian seed and Germany 53,000 tons. Now they divide it about equally. Germany, aided by a tariff on oil of 12½ marks per 100 kilos gross, equal to 15 marks net (1.65 cents per pound), was able to bid up the price of seed. At present prices in England (April, 1914) the result of working 1 short ton of Egyptian seed is: Oil, 340 pounds at 6.52 cents per pound, \$22.17; cake, 1,640 pounds, at \$22.58 per short ton, \$18.52; total products, \$40.69. Seed costs \$37, so that the gross profit is \$3.69, which is considerably below the average cost of crushing in the United States.

English mills have some advantage over American mills in the cost of crushing. Nearly half of their mills are under the control of one company; the units are much larger than ours; labor costs are lower; running 12 months in the year reduces the fixed charges per ton; coal and other supplies are cheaper; they do not have to operate linters and hullers. But altogether the crushing cost can not be enough lower than \$3.69 to make a net profit worth sacrificing by cutting prices.

German mills far better, on account of the oil tariff, but they find that domestic feeders will not freely use the Egyptian cake, and they have to pay the freight on it to England, where it is salable. This operates to prevent price cutting on oil.

The total potential competition from Egyptian oil, according to the present outlook, is represented by 225,000 tons of seed going to Germany and 225,000 tons to England; in all 450,000 tons, yielding 76,500 tons of crude oil. This would mean 68,000 tons, or 375,000 barrels, of edible oil if all were refined.

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It is not anticipated that the competition will go further than this, because of the various troubles with Egyptian cotton, not the least of which is the pink boll worm that is now not only destroying the lint cotton, but infesting even such seed as reach maturity and go to the oil mills. Sometimes the entire kernel of the seed is eaten away, leaving an empty shell. Very often half the kernel is left with the little worm still in it. This not only reduces the oil yield, but by reducing the proportion of kernel to shell makes the resulting cake less valuable. Meantime the oil, if not incurably tainted by the juice of the worm, is certainly injured as an edible product.

Oil from Indian Cotton Seed.

To replace the Egyptian seed that Germany is taking, English mills are turning their attention to cotton seed from India, Brazil, Peru, China and wherever it may be found. India furnishes the most important part of this supply—300,000 tons out of 380,000. All cotton seeds not Egyptian are classed by the English trade as "Bombay," the products being designated in the same way. They are all worked without linting or hulling.

This oil (49,000 tons) has not been commercially rendered edible, though some progress has been made in that direction. Practically all of it, after being acid bleached, goes to the soap kettle. No serious competition in the edible field is in sight from this source, and competition from the Egyptian oil must of necessity be on such a high-priced plane as to leave American oil for a long time in a strong position with the churners.

(To be continued.)

COTTONSEED OIL MILL EFFICIENCY.

(Special Report to The National Provisioner from the Fort Worth Laboratories.)

Fort Worth, Tex., December 1, 1914.—So many of the mills in the Southwest seem to have lost interest in the analysis of their seed that we feel the figures given last month were more representative than those showing results in this month's work. We are unable to understand why there is so little attention paid to the actual value of the raw material. Our seed analysis shows:

	Avg. all samples.	Best sample. avg.	Lowest sample avg.
Moisture	9.25	8.93	8.59
Per cent. oil	17.36	18.19	15.76
Meats	54.4	55.8	51.5
Hulls	46.0	44.2	48.5
Total gals. oil per ton	46.3	48.5	42.0
Ammonia in seed ..	4.27	4.19	4.28

In cake and meal analysis a comparison of the following figures with the last month's average will show better results as regards extraction. We are, of course, glad to see this, as this means money saved to our customers. The cake and meal analysis shows:

	Avg. all mills.	Best avg. result.	Worst avg. result.
Moisture	7.80	7.51	7.95
Ammonia	8.79	9.04	8.77
Protein	45.17	46.48	45.10
Oil	6.96	4.97	9.49

The average results on hulls, however, show a difference in the other direction. Constant attention must be given to the separating machinery. An average oil loss of 13 cents per ton of seed is quite an item, and the mill losing 41 cents can hardly expect long to compete with the mill running better than standard. The hull analysis is as follows:

	Avg. of all mills.	Best avg. result.	Worst avg. result.
Whole seed and meats07	.0	.0
Oil in hulls80	.31	1.62
Total oil90	.34	1.75
Loss per ton seed in excess of standards13	.0	.41

In oil analysis the troubles due to off color continue, and there are now a few samples showing off loss. The average results below, however, show that very fine oil is still being produced:

	Avg. of all mills.	Best avg. result.	Worst avg. result.
Refining loss	6.1	4.1	5.5
Color-red	5.6	4.7	7.8
Free acid	1.0	.7	.8

Through oversight we failed last month to give averages on cold press cake. We are, therefore, combining the two months' reports below, and it will be seen that the cold press mills are apparently doing better work as the season progresses. This analysis shows:

	Avg. all mills for Oct.	Avg. all mills for Nov.	Best avg. result.	Worst avg. result.
Moisture	8.61	8.10	8.12	9.52
Protein	28.20	30.21	29.26	26.32
Oil	7.71	6.78	6.46	9.41

The above figures cover nearly 1,000 samples, and it will be seen from this that these averages are thoroughly representative and the best obtainable in this section. It has occurred to us that perhaps the comparisons made possible by the figures given herewith are not used to the fullest extent because of the difficulties in such use or in such calculation. We solicit inquiries, and will be glad to assist any one along this line.

NEW INVOICE ON IMPORTS.

A new form of consular invoice is now required of all importers. The important feature of the new invoice is that it is to state the price paid for the imported article and the person or firm from whom it was purchased abroad.

The new consular invoice was required under the new tariff act, and also by a proclamation issued by the President some time ago. Under those circumstances the Treasury Department promulgated a form of consular invoice which is to require the stating of the purchase price and the person from whom purchased. The importers objected to having the new requirement put into effect immediately, and consequently the use of the invoice was postponed for three months. Owing to the European war the importers requested a further postponement of the invoice, and it was delayed again for thirty days.

With the approach of December 1 the im-

porters again filed a request upon the Treasury Department to postpone the use of the new invoice for thirty days more. It was learned that the Treasury Department is unwilling to further delay the matter. It was said that the requirement included in the new invoice has been ordered by the President, and it is believed that all importers can find a way in which to meet it. The matter, it was said, is in the interest of honest importers, and will prevent undervaluation. Furthermore, it was said that the use of the invoice has already been delayed four months, and it would not be wise to put it off again.

In the beginning the customs authorities have decided to be lenient with the importers in this matter. If the consular invoice cannot be presented in the form required after December 1, the importers will be permitted to give bond for the invoice to be presented at a later date.

Cottonseed Products Associations.

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Vice-President, J. J. Culbertson, Paris, Tex.
Secretary-Treasurer, Robt. Gibson, Dallas, Texas.

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THE WEEK'S CLOSING MARKETS

FRIDAY'S GENERAL MARKETS.

Lard in New York.

New York, December 4.—Market steady. Western steam, \$10.25; Middle West, \$10@10.10; city steam, 9½@9¾c. nom.; refined Continent, \$10.75; South American, \$11.20; Brazil, kegs, \$12.20; compound, 7¼@7½c. nom.

Marseilles Oils.

Marseilles, December 4.—Copa fabrique, 105 fr.; copa edible, — fr.; peanut fabrique, 72¼ fr.; edible, —.

Liverpool Produce Market.

Liverpool, December 4.—(By Cable.)—Beef, extra India mess, —; pork, prime mess, —; shoulders, square, 72s. 9d.; New York, 69s.; picnic, 58s. 6d.; hams, long, 73s. 9d.; American cut, 71s. Bacon, Cumberland cut, 66s.; long clear, 78s. 6d.; short backs, 69s.; bellies, clear, 77s. Lard, spot prime, —; American refined contract, 50s. 10½d. 28-lb. boxes, 53s. Lard (Hamburg), nominal. Tallow, prime city, 32s. 3d.; choice, 32s. 10½d. Cheese, Canadian finest white, new, 72s. Tallow, Australian (at London), 30s. 10½d.

FRIDAY'S CLOSINGS.

Provisions.

The market was quiet and firm. Offerings were more moderate and demand reported better. Hog receipts continue very liberal.

Stearine.

The market was quiet and firm with oleo quoted at 11@11¼c.

Tallow.

Prices continue steady with a rather quiet interest. City was quoted at 6½c., and specials at 6¼c.

Cottonseed Oil.

Trading was again active and values firm. Crude oil was firm, while the demand for export has been good and home demand is very encouraging.

Market closed 12 to 18 points advance. Sales, 11,600 bbls. Spot oil, \$5.85@6.05. Crude, Southeast, \$4.87@5. Closing quotations on futures: December, \$5.86@5.92; January, \$6.01@6.05; February, \$6.11@6.14; March, \$6.21@6.25; April, \$6.29@6.36; May, \$6.46@6.47; June, \$6.50@6.59; July, \$6.61@6.62; good off oil, \$5.65@5.91; off oil, \$5.50@5.91; red off oil, \$5.40@5.90; winter oil, \$6.10 bid; summer white oil, \$6.05 bid.

FRIDAY'S LIVESTOCK MARKETS.

Chicago, December 4.—Hog market strong, 10¢@15¢ higher. Bulk of prices, \$6.65@6.90; mixed, \$6.55@7.15; heavy, \$6.45@7.15; rough, heavy, \$5.45@6.60; Yorkers, \$6.80@6.95; pigs, \$3.75@6.75; cattle, strong; beefs, \$5.70@10.50; cows and heifers, \$3.25@8.60; Texas steers, \$5.80@6.90; Western, \$5.25@8.50. Sheep market steady; native, \$5.20@6.25; Western, \$5.30@6.25; yearlings, \$6.30@7.50; Western, \$6.75@9.

Sioux City, December 4.—Hogs higher, at \$6.70@6.95.

Buffalo, December 4.—Hogs steady; on sale 1,600 at \$7.50.

Kansas City, December 4.—Hogs higher, at \$6.50@7.05.

South Omaha, December 4.—Hogs higher, at \$6.70@7.

St. Joseph, December 4.—Hogs strong, at \$6.55@7.05.

Louisville, December 4.—Hogs not received.

Indianapolis, December 4.—Hogs higher, at \$6.25.

NEW YORK LIVE STOCK

WEEKLY RECEIPTS TO NOVEMBER 30, 1914.

	Sheep and			
	Bees.	Calves.	lamb.	Hogs.
New York	4,300	4,061	14,434	8,608
Jersey City	3,100	29	1,395	22,771
Central Union	2,175	38	1,149	—
Totals	9,575	4,728	16,938	26,379
Totals last week	8,204	2,251	29,522	24,081

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, November 28, 1914, are reported as follows:

Chicago.*

	Cattle.	Hogs.	Sheep.
S. & S. Co.	3,338	14,600	9,003
Armour & Co.	3,899	40,200	10,717
Swift & Co.	2,242	15,700	11,402
Morris & Co.	9,163	14,000	7,502
G. H. Hammond Co.	935	8,900	—
Libby, McNeill & Libby	730	—	—

Western Packing & Provision Co., 10,700 hogs; Anglo-American Provision Co., 7,400 hogs; Independent Packing Co., 9,400 hogs; Boyd, Lunham & Co., 6,600 hogs; Roberts & Oake, 6,100 hogs; Brennan Packing Co., 3,600 hogs; Miller & Hart, 3,700 hogs; others, 14,900 hogs.

Kansas City.

	Cattle.	Hogs.	Sheep.
Armour & Co.	3,313	11,693	1,623
Fowler Packing Co.	3,822	—	1,259
S. & S. Co.	5,904	8,516	2,922
Swift & Co.	6,285	8,147	7,019
Cudahy Packing Co.	5,928	7,693	4,627
Morris & Co.	4,192	6,302	1,770
Blount	702	9,877	277
Dold Packing Co.	161	638	—
M. Rice	120	5,616	—
Schwartz, Bolen & Co.	23	5,403	—
Wolf Packing Co.	120	317	—
Butchers	171	1,120	9

B. Balling, 120 cattle; J. E. Cole, 614 hogs; Independent Packing Company, 698 cattle; S. Kraus, 436 cattle; L. Levy, 150 cattle; I. Meyer, 938 cattle; Moser & Greenwald, 202 cattle; John Morrell & Co., 9 cattle; New York Butchers Dressed Beef Co., 581 cattle; J. Stern & Sons, 677 cattle; St. Louis Dressed Beef Co., 41 cattle; United Dressed Beef Company, 1,137 cattle.

St. Louis.*

	Cattle.	Hogs.	Sheep.
Morris & Co.	3,822	7,114	3,022
Swift & Co.	4,225	7,114	3,022
Armour & Co.	3,423	7,635	3,848
St. Louis Dressed Beef Co.	119	1,125	—
Independent Packing Co.	598	4,605	—
East Side Packing Co.	166	2,614	—
Hell Packing Co.	—	624	—
J. H. Belz Provision Co.	—	286	—
Sartorius Provision Co.	—	381	—
Carondelet Packing Co.	—	179	82
Luer Bros. Packing Co.	—	282	—
Krey Packing Co.	—	1,451	—
Others	999	562	71

St. Joseph.*

	Cattle.	Hogs.	Sheep.
Swift & Co.	2,300	9,233	2,920
Hammond	950	7,934	1,838
Morris & Co.	1,150	6,442	968
Dold Packing Co.	—	5,836	—
United Dressed Beef Co.	20	150	—
Others	72	5,312	—

Omaha.

	Cattle.	Hogs.	Sheep.
Morris & Co.	1,038	5,136	5,007
Swift & Co.	2,267	3,756	14,315
Cudahy Packing Co.	4,280	8,072	9,282
Armour & Co.	1,684	7,613	11,887
Swartz & Co.	—	3,246	—
J. W. Murphy	—	4,594	—
Others	6,036	—	11,688

Lincoln Packing Co., 51 cattle; South Omaha Packing Co., 22 cattle; North Packing & Provision Co., 100 hogs; Squires & Co., 937 hogs; John Morrell & Co., 3 cattle; Roth Packing Co., 47 hogs.

*Incomplete.

RECEIPTS AT CENTERS

SATURDAY, NOVEMBER 28, 1914.

	Cattle.	Hogs.	Sheep.
Chicago	200	14,000	1,000
Kansas City	1,000	4,500	—
Omaha	100	7,700	100
St. Louis	600	5,500	100
St. Joseph	200	3,500	500
Sioux City	100	2,000	300
St. Paul	400	900	700
Oklahoma City	100	900	—
Fort Worth	1,100	800	—
Milwaukee	—	18,000	—
Denver	100	100	6,700
Cudahy	—	4,500	—
Indianapolis	100	12,000	—
Cincinnati	—	2,500	—
Buffalo	525	2,500	1,200
Toronto, Canada	180	1,159	1,415

MONDAY, NOVEMBER 30, 1914.

	Cattle.	Hogs.	Sheep.
Chicago	13,000	31,000	20,000
Kansas City	10,000	10,000	5,000
Omaha	5,600	13,000	13,000
St. Louis	10,600	21,500	3,100
St. Joseph	2,000	9,000	2,500
Sioux City	3,000	10,000	4,000
St. Paul	4,000	6,400	7,200
Oklahoma City	700	1,700	—
Fort Worth	6,000	1,500	1,700
Milwaukee	50	838	—
Denver	3,300	900	600
Wichita	—	81	—
Indianapolis	1,000	12,000	—

Cincinnati	2,106	9,360	1,100
Buffalo	3,700	1,200	4,000
Cleveland	1,000	15,000	10,000
New York	3,896	8,364	6,811
Toronto, Canada	4,183	2,073	2,203

TUESDAY, DECEMBER 1, 1914.

Chicago	8,000	47,000	25,000
Kansas City	12,000	24,000	8,000
Omaha	6,400	22,000	20,000
St. Louis	5,500	13,900	4,900
St. Joseph	3,500	25,000	8,500
Sioux City	1,800	5,000	3,500
St. Paul	3,200	17,000	2,500
Oklahoma City	1,500	300	600
Fort Worth	6,000	1,500	300
Milwaukee	100	4,206	—
Denver	2,000	2,500	—
Cudahy	—	9,000	—
Wichita	—	3,176	—
Indianapolis	800	15,000	—
Pittsburgh	—	500	—
Cincinnati	900	5,021	900
Buffalo	400	800	700
Cleveland	200	8,000	6,000
Boston	2,336	16,928	4,332
New York	1,569	5,612	2,424
Toronto, Canada	870	1,491	1,062

WEDNESDAY, DECEMBER 2, 1914.

Chicago	19,000	70,000	35,000
Kansas City	6,500	12,700	8,900
Omaha	3,600	9,000	10,000
St. Louis	5,100	9,700	3,800
St. Joseph	2,000	15,000	2,300
Sioux City	1,000	4,000	4,000
St. Paul	2,000	15,000	3,100
Oklahoma City	1,200	2,100	—
Fort Worth	4,500	2,200	—
Milwaukee	100	14,790	200
Denver	1,700	600	300
Cudahy	—	3,000	—
Wichita	—	2,164	—
Indianapolis	600	—	—
Cincinnati	500	2,319	400
Cleveland	60	4,000	2,600
Buffalo	250	750	1,500
New York	1,516	6,213	2,191
Toronto, Canada	1,026	1,946	908

THURSDAY, DECEMBER 3, 1914.

Chicago	7,500	48,000	21,000
Kansas City	5,000	3,000	2,000
Omaha	1,900	5,600	5,200
St. Louis	4,000	5,500	1,800
St. Joseph	1,400	10,500	2,000
Sioux City	800	2,500	1,500
St. Paul	—	10,700	—
Oklahoma City	1,200	800	—
Fort Worth	3,500	1,000	—
Milwaukee	—	9,204	—
Cudahy	—	2,800	—
Wichita	—	2,029	—
Indianapolis	—	10,000	—
Cincinnati	—	1,320	—
Cleveland	225	4,000	—
Buffalo	853	500	800
New York	—	10,620	2,457

FRIDAY, DECEMBER 4, 1914.

Chicago	3,000	26,000	14,000
Kansas City	1,000	3,000	3,000
Omaha	600	6,000	3,500
St. Louis	1,800	3,500	600
St. Joseph	200	3,000	100
Sioux City	200	2,200	1,200
Fort Worth	4,000	2,000	900
South St. Paul	1,800	8,200	5,000
Oklahoma City	900	1,200	—

STOCKS OF PROVISIONS.

Official reports of stocks of provisions on hand at five chief centers at the end of November show decreases in pork and lard as compared to a month ago, but slightly larger supplies of meats. The synopsis follows:

	Pork, Barrels.		
	Nov. 30, 1914.	Oct. 31, 1914.	Nov. 29, 1913.
Chicago	50,967	63,864	33,940
Kansas City	3,153	3,401	2,119
Omaha	2,625	2,758	2,821
St. Joseph	2,338	2,962	1,240
Milwaukee	8,790	7,624	4,286
Total	67,873	80,639	44,406
	Lard, Tierces.		
Chicago	18,310	24,027	64,128
Kansas City	4,548	3,763	7,018
Omaha	2,622	2,004	6,892
St. Joseph	3,278	3,479	7,799
Milwaukee	2,613	1,273	4,750
Total	31,371	34,546	90,587
	Cured Meats, Lbs.		
Chicago	58,851,207	62,517,610	62,488,771
Kansas City	30,449,600	22,470,800	25,379,200
Omaha	19,035,890	20,568,643	18,478,000
St. Joseph	16,443,585	15,595,598	18,264,355
Milwaukee	14,027,427	10,515,149	12,972,874
Total	138,807,709	131,667,770	137,603,200

Packhouse, provision, refrigeration and other machinery and equipment at second-hand. Buy it or sell it through The National Provisioner's "Wanted and For Sale" department on page 48.

LIVE STOCK MARKETS

CHICAGO

(Special Letter to The National Provisioner from The National Live Stock Commission Co.)

Union Stock Yards, Chicago, Dec. 2.

Monday's run of 12,510 cattle was divided between the open area and the quarantine division. In consequence of all this it was a "two-tone" market, the trade in the open area, because of competition from Eastern order buyers, ruling strong and in some cases higher on the good to choice cattle, while other kinds were slow, and in the quarantine division it was a very dull and stagnant affair, although about steady with last week's close. Tuesday's run of 7,325 cattle was largely Illinois stuff that was lotted in the quarantine division and the trade ruled 15 to 25c. lower, and there was the utter lack of interest on the part of the buyers, everybody holding back in anticipation of liberal mid-week receipts. Wednesday's run of 20,000 cattle more than bore out the expectancy of heavy mid-week supplies, and the three days' receipts totaled about 40,000 head, as compared with 20,500 for the same period a week ago, the increase being due to the partial lifting of the Iowa and Wisconsin quarantines. While the Eastern order buyers were in the market and could ship stock that came from clean districts and sections of the country not under quarantine, still their orders were rather limited, and in view of the poor demand for beef the supply was much above trade requirements. It looks like heavy receipts and weak markets the balance of the week, and under existing conditions the only change would come with a sharp decrease in the receipts, but this can hardly be looked for on account of the surplus of cattle that has accumulated during the past few weeks, and furthermore, many feeders seem determined to cash their holdings at once regardless of the consequences.

The butcher stuff market has suffered a severe decline, least loss being on canners and cutters, which are off about 25c. per cwt., while everything else in the way of butcher stuff shows anywhere from 40 to 65c. per cwt. loss thus far this week, a heavy percentage of butcher stuff in the liberal Wednesday run being a decidedly depressing factor in the trade, and now that the ban is partially raised from the States of Wisconsin and Iowa there is no doubt about the receipts of all classes of cattle being very liberal.

In hogs the "two market" proposition—one in the quarantine division and the other in the regular hog division, or what is designated as the open area, where Eastern order buyers can compete—has resulted in some differences in the trade, which were finally adjusted, and always on a lower basis. For instance, early Monday morning the trade in

(Continued on page 34.)

ST. LOUIS

(Special Letter to The National Provisioner.)

National Stock Yards, Ill., Dec. 2.

The receipts of cattle for the week ending today amounted to 31,000, which included 11,225 on the quarantine side of the market. The week's cattle market was a rather uneven affair. Outside of a few loads of good beef steers, quality on all grades was below normal, a big proportion of the run being made up of canners. Beef steers are about 25 to 35c. lower for the week. The top price was \$10.10 for one load, with the bulk of the medium to good offerings going at \$7.50@9. Choice heifers were a rarity on the market this week, most of the offerings being of medium to fair quality; these kind were anywhere from 50c. to \$1 lower than last week. Straight car loads topped at \$8, with the bulk at \$5.50@6.50. A load of steers and heifers, mixed, topped at \$8.75. Cows are 25c. lower than last week. This decline was mostly brought to bear on the medium and common grades. The top was \$7.50, the same as last week, with the bulk at \$5.25@6.50. Veal calves are 50c. lower for the week. The market closed today with the veal calves down to

10c., as compared with \$10.50 of last week. Quarantine offerings were about 25c. lower on all kinds. Practically no steers from Texas and Oklahoma territory arrived. The bulk of the offerings were canner stock from Southern territory, east of the Mississippi. These sold mostly from \$4.25@4.65.

Hog receipts were 82,350 this week. The hog market this week suffered considerably. Prices from the beginning were on the decline, and for the week were about 75c. lower. The week opened with best offerings bringing \$7.80, with the bulk at \$7.45@7.75. Prices then started on the decline, and today reached the low level for the week, \$7.15 being the top, with the bulk at \$6.80@7.10. The reason for this decline seems to be the fact that Eastern shippers have been hampered in moving their stock on account of the various quarantine regulations. The situation at the close of the week, however, is brighter.

The sheep receipts for the week ending today amounted to 13,900. The sheep market has been rather a slow draggy affair. As compared with last week, packers are buying lambs about 50c. lower, with the city butchers buying small offerings about steady. The week opened with best lambs at \$9; \$9.35 was the top for the week. Today, however, the packers were buying good offerings at \$8.60. Mutton sheep are about 50c. lower for the week. The market closed with the top at \$5, as compared with \$5.50 at the opening. Yesterday, two double decks of yearlings brought \$7.50. This is about the first offering of yearlings this year.

OMAHA

(Special Letter to The National Provisioner.)

South Omaha, Neb., Dec. 1, 1914.

Receipts at South Omaha for November and the past eleven months compared with a year ago as follows:

	Cattle.	Hogs.	Sheep.
November, 1914..	75,294	155,055	233,582
November, 1913..	79,233	189,661	249,363
Eleven mo., 1914.	853,983	2,052,608	2,054,787
Eleven mo., 1913.	889,392	2,327,933	3,029,486

Cattle values have been very erratic all month, being affected more or less by the quarantine against the foot-and-mouth disease east of here. In the main prices have declined sharply on the corn-fed steers, while Western grass cattle have been in very good demand and nearly steady right along. Choice beefs are quoted at \$9@10, but the bulk of the fair to good corn-fed steers are selling around \$8@8.75, with the common to fair warmed up and short-fed grades at \$6.75@7.75 and on down. Grass beefs are selling from \$6@8.50, the bulk of the fair to good kinds around \$7.25@7.75. There has been little competition from the feeder buyers on account of the quarantine, but demand from this source is now improving as the ban is lifted from the Middle West. Cows and heifers have been hit hard of late, and prices are the lowest of the season. Prime corn-fed heifers sell as high as \$8, but bulk of the fair to good butcher and beef stock is selling around \$5.50@6.25, while canners and cutters are in keen demand at \$4.50@5.25. Veal calves are scarce and firm at \$8@10, and bulls, stags, etc., strong at \$5.25@7.15.

Hogs have been selling very unevenly on account of unevenly distributed receipts. With 13,500 Monday and 20,000 today prices are off 40@50c. as compared with the close of last week. Demand is not at all broad at this time, and the sudden deluge of pork following the lifting of the Western Iowa quarantine demoralized the trade and sent prices down. Top butcher weight hogs sold at \$7.05 today as against \$7.75 last Tuesday, and the bulk of the trading was at \$6.90@7 as against \$7.40@7.50 a week ago.

Sheep and lambs ruled very strong last week, but sold off sharply today, and the tone of the trade is very weak. Fat muttons are 15@20c. lower than last week, and fat lambs 25@40c. lower. Feeder demand is picking up some, but the big bulk of the supply

is going to the packers, and demand is fairly broad. Fat lambs are quoted at \$7.75@9; yearlings, \$6.85@7.35; wethers, \$5.50@6.10 and ewes \$4.40@5.10.

KANSAS CITY

(Special Letter to The National Provisioner.)

Kansas City Stock Yards, Dec. 1, 1914.

The livestock market has suffered another disturbance this week in the release of many counties in various States from foot-and-mouth disease quarantine. Iowa is precipitating a flood of hogs into Sioux City, Omaha and St. Joseph, and Illinois and Wisconsin are sending cattle, hogs and sheep to Chicago. The break in cattle prices this week, which affects the upper grades of steers, is more the result of a moral influence than actual, for receipts have not yet become excessive. But buyers know that offerings this week at all the markets will foot up a heavy total, and they recognize this as a good chance to break prices. Receipts here are only 12,000 head today. Good fed steers are half a dollar lower this week, some cases more; best steers here yesterday \$9.40@9.80, and the best sold in the forenoon session today \$9.25@9.60. Butcher grades are almost steady, although good cows were slow sellers today. Canner cattle are strong, some sales 10@15c. higher this week, and stockers and feeders are steady to firm. Killers say the beef market is bad, due to warm weather, and to the influence of poultry at this season.

In the hog trade the market is a striking contrast to that of a week ago. Receipts are 24,000 here today, but all markets that are getting stock from the heretofore bottled up districts are overloaded. Even Cleveland, from whence killers have been sending orders here for hogs recently, wires today that they have heavy receipts of hogs, and choice ones are selling at 7c. The market is 25c. lower here; top, \$7.20; bulk, \$6.90@7.15.

Sheep are firm today, but lambs are 15@20c. lower. Fed lambs from native territory are swamping Chicago, where they expect heavy receipts balance of the week, and other markets to which Iowa is contiguous are well supplied. It is a weak situation all around in the livestock trade, and it will not be improved any this week. Receipts of sheep and lambs here 8,000 head today.

SLAUGHTER REPORTS

Special reports to The National Provisioner show the number of livestock slaughtered at the following centers for the week ending November 28, 1914:

CATTLE.	
Chicago	25,343
Kansas City	29,048
Omaha	9,866
St. Joseph	5,156
Cudahy	546
Sioux City	3,499
South St. Paul	5,825
New York and Jersey City	9,578
Fort Worth	11,893
Philadelphia	2,439
Pittsburgh	504
Denver	705
Oklahoma City	5,289
Cincinnati	1,575
HOGS.	
Chicago	140,631
Kansas City	46,870
Omaha	26,230
St. Joseph	25,237
Cudahy	28,003
Sioux City	30,571
Ottumwa	18,700
Cedar Rapids	17,197
South St. Paul	26,349
New York and Jersey City	26,379
Fort Worth	8,372
Philadelphia	3,663
Pittsburgh	4,873
Denver	4,618
Oklahoma City	9,653
Cincinnati	4,352
SHEEP.	
Chicago	67,191
Kansas City	19,621
Omaha	34,855
St. Joseph	5,141
Cudahy	706
Sioux City	8,699
South St. Paul	7,771
New York and Jersey City	16,988
Fort Worth	2,894
Philadelphia	5,331
Pittsburgh	1,627
Denver	1,845
Oklahoma City	7

HIDE AND SKIN MARKETS

(SHOE AND LEATHER REPORTER)

Tanners are competing with each other to buy the hides available for shipment. Some producers of leather are running below capacity and refusing to follow the raw material market, but others, especially those with export orders, are crowding their yards. They must have hides, and the result is that packers are able to dictate terms. The country market is in a critical state; sensational developments are expected. Some persons predict 25c. as a possible price for buffs.

Chicago.

PACKER HIDES.—Further advances were recorded in the movement of packer hides, previous record rates being broken to allow trading to continue. All selections but Colorado steers and branded cows were involved and these grades would have moved were prior trading rates acceptable. Sellers demanded sharp advances, however, and this, in a large measure, hindered their sale. Bulls were not moved. Stocks are so small that sellers seem in nowise concerned regarding them. Spread native steers sold at 19½c. for a couple of cars of January to June hides of this year's salting. There are no hides of later slaughter available for sale, top price having been 22½c. for such take-off. Native steers opened the week with a sale of two cars of December hides at 22c. Later several packers moved about 20,000 December hides at the same figure and several sales aggregating about 10,000 December slaughter were effected at the top rate of 22½c. Heavy Texas steers were active for the first time in several months. Sales of this weight were effected at 19½c., 19¾c. and 20c. throughout the week with some lights and extremes included in certain of the transactions. About 20,000 November and December all weight Texas steers sold at 19½c. for heavies and lights and 19c. for extreme lights. One packer sold 6,000 December heavy weights at 19¾c., and another secured 20c. for 8,000 November heavy hides. Butt branded steers sold at 20c., several killers moving about 7,000 September, October and November take-off. Colorado steers were not moved. Last known sales were effected at 18½c. Bids at 19c. were registered this week and declined, killers demand 19½c. for this selection. Branded cows did not move. This selection last sold at 19c. for current slaughter. Heavy native cows sold at 22c. for 3,000 December hides. Light native cows sold at 21½c. for 5,000 January hides and 3,000 November and December country packer hides with some extreme light native steers included brought 21½c. Native bulls were slow. Available stocks are limited and 17c. was last paid for slaughter late in the year. Branded bulls are also quiet and quoted nominally at the last sale rate of 15½c. for current take-off, both northern and southern kill.

Later.—The market holds strong. Two cars November-December heavy cows brought 22c. Six cars October-November heavy Texas steers sold at 20c. Lines of native hides are sold well into January, and branded hides are sold well into December. Packers are optimistic.

COUNTRY HIDES.—Prices reached figures never before realized in the moderate amount of business transacted this week. Buff weights received the most attention and topped 20c. as a regular selection, and reached 20½c. in connection with extreme weights. Heavy steers were not reported sold. Last sales were effected at 19c. up to 20c. is now demanded for prompt goods along with cows and buffs. Hides for later shipment are quoted at 19½c. nominal. Heavy cows were not moved. Last sales were at 19c. This selection is offered at 19½c. in connection with buffs for later shipment and 20c. is firmly asked for immediate goods. Buffs sold at 20c. in several quarters, involving about 6,000 seasonable hides for shipment before December 1. A car of buffs sold in connection

with a car of extremes at 20½c. for both weights. Dealers are freely offering buffs for December shipment at 20c. and fail to draw satisfactory responses. It is intimated in some quarters that 10½c. would be accepted for that delivery and 20c. is firmly asked for immediate goods, supplies of which are limited. No seconds were sold alone. The situation at outside points is steady in a range of 18½c. to 20c. delivered Chicago basis for all weights of seasonable hides as to quality. Outside price is usually demanded and 18½c. to 19c. best bids. Extremes opened the week with a trade in one car at 21c. Later, a couple of cars for December shipment moved at 20c., and one car went at 20½c. in connection with a car of buffs at the same figure. Branded cows continue to move out at 15c., 15¼c. and 15½c. flat, as to quality. Movement is being effected from time to time at these rates. Country packer branded hides are quoted up to 18c. delivered basis here as to quality and percentage of steers included. Bulls sold at 15c. for a couple of cars of choice country hides. Prominent buyers say they cannot use further lots of bulls even at 14½c. and holders are looking for another period of quietness in this selection. Country packer bulls range up to 15½c. asked as to lots.

Later.—Country buff hides sold lower, three cars going at 19½c. A shipment of one car of extremes brought 20½c. Heavy hides are quiet. Calfskins steady. November packer sheep and lamb skins sold at range of \$1.50 to \$1.57½ as to killing point.

CALFSKINS opened the week with a trade in first salted Chicago city skins at 24c.; one car sold. Late in the week another went at 24½c., with a few kipskins included at 21½c. Outside city skins sold at the former rate of 23c., involving one car. Holders are now talking up to 24c. for further business. Country skins are not generally saved out, being included with the outside city varieties. They are quoted nominally at 22c. for business; packer skins last sold at 25c., and holders are now talking up to 26c. on further orders. Deacons sold at \$1 and light calf brought \$1.20. Holders are asking 5@10c. each higher now. Cities are held at \$1.30@1.50, with last sales at 10c. each under these rates. Kipskins sold at 21½c. by several sellers embracing about 10,000 skins of country collection. City skins sold at 21½c. for new skins in connection with a car of calf. The regular market for straight city kipskins is considered at 22½c., this rate being asked; packer kipskins are held up to 23c., owing to the strength displayed in packer light native cows.

HORSEHIDES sold at \$5.50 for a car of country run. Buyers are bidding \$5.25 freely, but not getting anything. Cities are held up to \$6 for best lots. Goods in the country districts with manes and tails on are held up to \$6, but none is bringing that much money. Unsold stocks, both locally and in the country sections are moderate. The quality is improving right along. No. 2 hides are quoted at the usual \$1 reduction with the ponies and glues out at \$1.50@2, and coltskins at 50@75c. asked.

HOGSKINS are bringing 50@60c. for the regular country collection with the rejected pigs and glues out at half price. Local buyers are taking most lots as fast as accumulated.

SHEEP PELTS.—Trade continues brisk and at strong prices in packer sheepskins this week. Sales were effected at advancing prices for skins in salt and to be made. Sheepskins sold at \$1.45, \$1.47½ and \$1.50 embracing several cars at each figure. Lambskins were not as active as the sheepskins, but are held on as firm a plane. Country packer sheep and lambskins moved in a range of 90c. for earlier kill to \$1.25 for late slaughter. Country sheep and lambskins are bringing 80c. to \$1.15 average as to quality of seasonable uniform lots. Dry western pelts are steady at 16 to 17½c. as to quality; outside for the best Montana descriptions.

Kansas City.

Total trading of 120,000 to 125,000 hides shows a continued good demand, especially for certain selections, viz.: Some 35 to 40,000 native steers, 10 to 15,000 butt brands, about 55,000 Texas all weights, and 10 to 12,000 heavy native cows. Other selections did not move, as buyer's views are not over 19½c. for Colorados, which are held at 19½c. Light native cows are practically all cleaned up and firmly held at 22c., while branded cows at 19½c. are above tanners' views. The situation, on native stock, especially, is exceedingly strong, as the bulk of the recent foreign leather contracts has no doubt been for the classes of leather to be made out of native hides, both steers and cows, which accounts for packers being able to get such high prices for these selections. Branded hides, however, are just barely holding their own, as sole leathers are practically all confined to domestic business and the domestic demand for all kinds of leather is very unsatisfactory at present, although there is no hope for lower prices and tanners feel it is only a question of time before domestic leather buyers will have to come into the market at full prices, and when this time comes, all classes of tanners will be more free purchasers of hides than they are at present. About the only selections that show any accumulation at all are Colorados and branded cows, and these do not run back much beyond the first of November, consequently the outlook ahead is for firm prices all through the long haired season, although February-March will no doubt sell at some concessions to cover the poorest quality of the year.

Boston.

New England hides are firm at 18½ to 19c. asked, with tanners hesitating on account of high prices. The Western market is strong, prices are pushed to higher levels at country points, forcing dealers to ask proportionately higher figures in order to keep up with their regular trade. Ohio buffs quoted 20 to 20½c.; extremes 20½ to 21c. Southern quoted 17 to 17½c., and one sale reported at 17½c. Tanners are not keen to follow the market with prices such as they are today. Each one is trying to diagnose the situation, but the chief point is to determine when the war is going to end. Calfskins are in small supply and receipts continue to be light. Owing to the small offerings prices are normal, with dealers holding for high prices. Pickled sheepskins come forward slowly, but despite the quiet condition of the leather trade arrivals are quickly taken up. Domestic skins are arriving in quantities far behind their usual volume at this time of the year. The few lots coming from England find ready sale.

New York.

DRY HIDES.—Imported dry hides strong. A sale is reported of 3,000 Puerto Cabellos at around 29½c. Regular Buenos Ayres quoted at 31c., but buyers feel that this price is too high. Wet salted Frigorifico steers, 5,000, sold at England at 22½c. C. and F., 7,000 Grinocos brought 30c., a 2c. advance over previous sale rate. Bogotas last sold at 29c., but are now being held up to 30c. 1,000 dry Euadors brought 25c. Central Americans, 28c. LaGuayras, 28½c. 107,200 dry Buenos Ayres were imported for tanners' account.

CALFSKINS.—No further trading is noted in calfskins. Market strong. New York Cities quoted at \$1.80, \$2.52½ and \$2.87½. Outside, \$1.65, \$2.35 and \$2.75. Countries, \$1.50, \$1.60, \$2.25 and \$2.65.

CITY PACKER HIDES.—Sales are reported of 1,000 small packer steers at 21½c. for heavies; light 1c. less. 5,000 to 10,000 New York kosher spread native steers moved at 23c., kill to January. 2,000 November-December native steers sold at 21½c., with some sellers now asking 22c. Butts held higher, 20c. asked. Colorados strong at 19½c. Native bulls are sold ahead to January and not offered.

COUNTRY HIDES.—Domestic country hides quiet. Buffs quoted at 20c.; extremes 20@21c., outside usually asked. Carlots of New York State hides are held at 19½c. flat. Small lots available at as low as 17@18c.

ICE AND REFRIGERATION

NEW CORPORATIONS.

Harlan, Ky.—W. C. Moren and J. F. Tyree, of London, Ky., have incorporated the Harlan Ice Company with a capital stock of \$6,000.

ICE NOTES.

Bristol, Va.—A dairy to cost \$10,000 will be established by R. Whitten.

Alfalfa, La.—A dairy will be established by D. E. Dunlap, of Boyce, La.

Winston-Salem, N. C.—An addition to cost \$60,000 will be built to the Crystal Ice Company.

Paris, Texas.—A company with a capital stock of \$25,000 has been formed to construct a large ice plant.

Harlan, Ky.—A site has been purchased by the Harlan Ice Company, on which an ice plant will be built.

Birmingham, Ala.—The Alabama Packing Company will erect a plant with a daily capacity of 40 tons ice.

Sugar City, Colo.—Renz Weimar has purchased the ice plant at Sugar City from C. H. Bowers, of Ordway.

Birmingham, Ala.—Contract has been let for the erection of a one-story building to cost about \$4,600 by the Central Ice Company.

Cincinnati, Ohio.—Joseph L. Dumberger, an ice dealer of Avondale, Ohio, has had plans drawn for a cold storage plant on Enery street.

Groesbeck, Tex.—An ice factory, bottling works and creamery will be installed by B. H. Marks and others, and will cost about \$20,000.

Little Rock, Ark.—C. E. Rose has purchased the plant of the Arkansas Cold Storage Company from the Little Rock Railway and Electric Company.

Charlotte, Mich.—The Fenn Manufacturing Company, and the plant of the Artificial Ice Company, has been destroyed by fire with a loss of \$10,000.

Gaylesville, Ala.—A proposition has been submitted by the Walker Electric Company,

of Rome, Ga., to install ice, electric plants and water works.

New Braunsfels, Tex.—The New Braunsfels Brewing Company will increase their capital stock \$25,000, and will also increase the capacity of their plant.

Darien, Ga.—The Darien Ice & Light Company's plant has been taken over by the Darien Manufacturing Company, and will remove to better location.

Anderson, Ind.—Plans have been completed for the erection of a new building for the White Frost Ice and Storage Company. It is estimated it will cost \$15,000.

Baltimore, Md.—A condenser house will be erected at 252 South Regester street, to cost about \$4,200, by Louis Eckels & Sons Ice Manufacturing Company, 1704 Gough street.

Oconomowoc, Wis.—The ice house at the Hotel Lalumiere, Oconomowoc Lake, has been destroyed by fire with a loss of \$500. W. H. Perthusius, of Milwaukee, Wis., is manager.

Beloit, Wis.—The City Ice Company, Edward Branigan, owner, has commenced work on the big addition to the present east side ice house at the east end of the Portland avenue bridge.

Chero, Texas.—The Worktown Light and Ice Plant has been sold to the Texas Southern Electric Company. Similar plants have been purchased at Tritonia, Burville and other points by the Texas Southern Electric Company.

THE MAN AND THE MACHINE.

(From the Refrigerating World.)

The man who said that the millenium will not appear before fool-proof machinery is invented may have been either an automobile owner or the operator of an ice plant, but he was above all a person of native wisdom. Perhaps he was, in disguise, the author who in the course of a descriptive article in an engineering weekly remarked: "Beyond this care, the engineers have exercised the happy faculty, sometimes painfully lacking, of letting well enough alone and giving things a fair chance."

It is a pretty safe rule to believe that a

large majority of the machinery and appliances which are in good repute and well advertised will accomplish the task for which they are intended, provided they are given a fair chance. They are almost without exception efficient units when turned out in the factory, so efficient in fact, that glowing claims made for them in advertising literature are surprisingly likely to prove true.

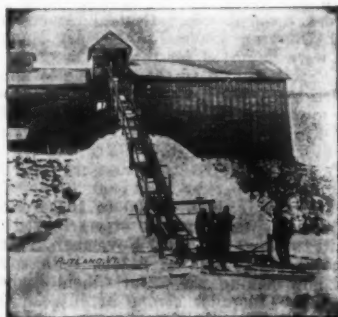
But now enters the human element. The machine has to be shipped and reassembled. Here the erecting man and his helpers have the grave responsibility of seeing that the machine is every bit as good as when it stood up under a severe test in the home foundry. And after the machine is installed, on comes the operating engineer, whose duty it is to take the machine as the erecting man leaves it and maintain its efficiency—or even to increase it. And it is too often the case that he has to increase it.

But even after the machine is turned over to the operator there is bound to come proof that the human element—in the person of the consulting engineer, architect or plant owner—has either been the source of error or has entirely justified itself in the original plans. It is easy to find an excellent machine, easy to find several, but it is not always a matter of small effort to determine just the right machine to use in each case—and there are no two cases where conditions are exactly the same. Thus are seen absorption plants attempting the work which properly belongs to the compression unit; and compression machines laboring under conditions which absorption machines find most favorable.

The conclusion is obvious; it need hardly be stated, so well recognized is it by the leaders of the trade. Yet let us spare a few words to express it thus: The efficient plant is the result of honest, unenvious team work between consulting engineer, manufacturing company, erecting man and operating engineer. We might bring the owner into the team, but he is generally represented by the

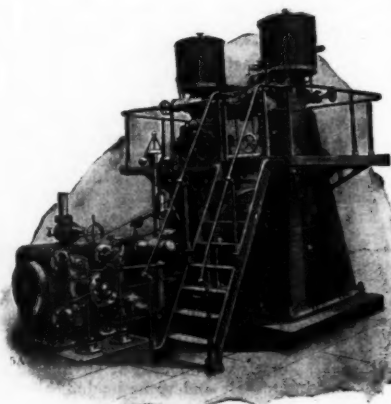
GIFFORD-WOOD Ice Harvesting Equipment

Assures Absolute Reliability
Equipment for houses of any capacity. Let our Engineers work out your problems—No expense to you.



ICE TOOLS

Of Every Description Send for Catalog
GIFFORD-WOOD CO.
Boston Hudson, N. Y. Chicago



The FRICK

Refrigerating Machine
is built for Endurance
and Efficiency.

It has endured all overloads, lack of attention, excessive speeds and every other kind of hard usage to be met.

FRICK machines have been operating 25 to 30 years, running through long operating seasons

without a shutdown or break of any kind. This is efficiency.

Be sure to ask for our latest Catalog P10.

FRICK COMPANY, Waynesboro, Pa.

PURITY IS ESSENTIAL IN AMMONIA

For Refrigerating and Ice Making. Because nothing will reduce the profits of your plant so surely as Ammonia laden with organic impurities.

BOWER BRAND ANHYDROUS AMMONIA

is made from pure Aqua Ammonia of our own production, thoroughly refined and purified. Send for Free Book and Calendar.

HENRY BOWER CHEMICAL MANUFACTURING CO., 29th St. and Gray's Ferry Road, Philadelphia, Pa.

B. B. AMMONIA may be obtained from the following:

ATLANTA: Manufacturers' Warehouse Co.
BALTIMORE: Joseph S. Wernig.
BOSTON: 120 Milk St., Chas. P. Duffee.
BUFFALO: Keystone Transfer Co.; J. W. Gilbert.
CHICAGO: F. C. Schapper, Westerman & Campbell Co.
CINCINNATI: Pan Handle Storage Warehouse.
CLEVELAND: General Cartage & Storage Co., Henry Bollinger.
DETROIT: Riverdale Storage & Cartage Co., Newman Bros., Inc.
DALLAS: Oriental Oil Co.
HAVANA: O. B. Cintus.
INDIANAPOLIS: Railroad Transfer Co.
JACKSONVILLE: St. Elmo W. Acosta.
KANSAS CITY: Crutcher Warehouse Co.
LIVERPOOL: Peter R. McQuie & Son.
LOS ANGELES: United Iron Works.
LOUISVILLE: Union Warehouse, 7th and Magnolia Sts.
MELBOURNE: Arkell & Douglas, Inc.

MEMPHIS: Patterson Transfer Co.
MEXICO, D. F.: Ernst O. Heindorf.
NEWARK: American Oil & Supply Co.
NEW ORLEANS: Chas. F. Rants.
NEW YORK: Roessler & Hasselacher Chemical Co., Shipley Construction & Supply Co.
NORFOLK: Nottingham & Wrenn Co.
OKLAHOMA CITY: O. K. Transfer & Storage Co.
PITTSBURGH: Pennsylvania Transfer Co.
PROVIDENCE: Rhode Island Warehouse Co.
ROCHESTER: Shipley Construction & Supply Co.
SALT LAKE CITY: Utah Soap Co.
ST. LOUIS: Pillsbury-Becker Engineering & Supply Co.
ST. PAUL: R. B. Whitacre & Co.
SAN ANTONIO: Oriental Oil Co.
SAN FRANCISCO: United Iron Works.
SAVANNAH: Benton Transfer Co.; R. Euck, Jr.
SPOKANE: United Iron Works.
SEATTLE: United Iron Works.
TOLEDO: Moreton Truck & Storage Co.
WASHINGTON: Littlefield Alvord & Co.

consulting engineer, or whoever else may design the plant. With all these (very often conflicting) portions of the human element working on the same job, it is only a wonder that so many plants are producing a good profit for their owners.

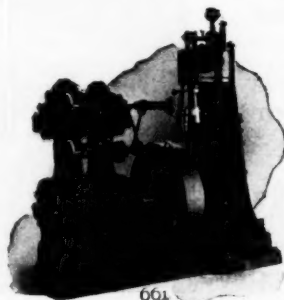
When team work has been lacking, the question is which may be more pitied, the manufacturing company which is credited with having "fallen down hard" or the operating man who is supposed to keep things running right under all circumstances. There generally ensues an unamiable interchange of compliments. Who in the trade has not heard an engineer say: "S— of the Q— Machinery Company was around today, giving me blazes. I told him if he wasn't satisfied with the way I ran this plant he could try to get a good day's work out of it himself—he put it in. Why, he wouldn't have the nerve to stick in this engine room half a day with the head pressure we have to carry!"

On the other hand, more than one company has suffered such a loss of reputation from inefficient use of their machines that it is little surprising to find some insisting upon the hiring of only those operating engineers they personally recommend. One company had a discouraging experience (and certainly the plant owner so counted it) with an oil engine. Team work seemed unattainable, and the matter was closed by the removal of the engine.

But the sales manager was probably right when he said: "Your engineer is a tip-top man on steam, but he thinks oil is the same. We can get good work out of that machine, but he can't. He refuses to realize that the action of a gas engine is not flexibly expansive like that of the Corliss he was brought up on. As far as he is concerned, our machine is no good." A little later the discarded unit was giving great satisfaction in another plant.

Perhaps less eagerness to pile up sales would bring some companies greater prosperity, certainly greater reputation, in the end. But it is not with the company alone that the responsibility rests; the designer, the erector, and in a great degree the engineer, must help shoulder the burden. Results are checked up by the human element, before and after installation. Intelligent co-operation is the only way to guard reputations all around; and until it is more thoroughly realized the record of heart-breaking experiences, of waste of capital and loss of profits will continue.

WATCH PAGE 48 FOR BARGAINS



YORK Refrigerating Machines

have come to be recognized as **standard** everywhere—and for very good reasons.

They are made by expert workmen—

In a Factory devoted exclusively to the manufacture of Ice-Making and Refrigerating Machinery—

They are well designed, and in actual service have demonstrated their superiority in every way.

And, mark you—

More **YORK** Machines are sold each year than of any other make.

Can you beat it?

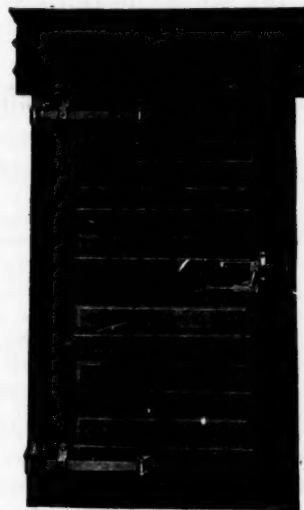
Write us today for information and prices.

York Manufacturing Co.

(Largest Ice Machine Manufacturers in the World)

York, Pa.

DOORS



For Cold Storage and Freezers

Have you ever examined our **JONES or NO EQUAL** types of Doors, and noted the heavy material used in construction, or how the massive Jones Automatic Fastener and Jones Adjustable Spring Hinges keep the door tight against the double and triple seals of contact.

If not, it's time! You should know why the Big Packers use our doors almost exclusively.

Made with or without trap for overhead rail. Cork insulated. Built for strength. A 68-page illustrated catalog upon request.

JAMISON COLD STORAGE DOOR CO.

Formerly

JONES COLD STORE DOOR CO.
Hagerstown, Maryland, U. S. A.

Use *Armour's* Anhydrous Ammonia and Watch **RESULTS**

REMEMBER, the slightest impurity in your ammonia hinders the perfect working of your entire refrigerating system. This means big money-loss for you.

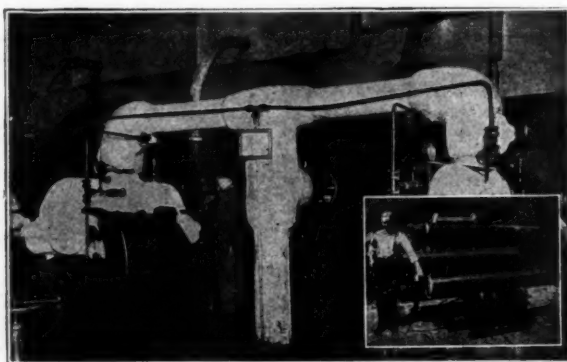
Give Armour's a thorough, practical test in your own plant. Note the 100% service, the economy and satisfaction.

Armour's Anhydrous Ammonia is made from material **strictly mineral** in its origin. We test each cylinder before shipping. Sold subject to your test before using.

Stocks carried at all principal shipping points. Write for information.

The Armour Ammonia Works

Owned and Operated by Armour and Company
CHICAGO



MEAT SUPPLY AND THE EPIDEMIC.

(J. E. Poole in Chicago Breeders' Gazette.)

To what extent the meat supply of 1915 will be diminished by foot-and-mouth disease is causing the trade concern. In territory east of Chicago shrinkage will undoubtedly be considerable. Indiana, Ohio, Michigan and Pennsylvania were quarantined at the period when they usually fill feed lots for winter finishing operations. In the Lancaster section of Pennsylvania probably 45,000 cattle would have been fattened during the winter under normal conditions, but not to exceed half that number have been put in and these may be materially reduced by slaughter.

Some people have estimated that winter feeding of cattle and sheep will be reduced 50 per cent. over all the territory between Illinois and the Atlantic Coast. To this should be added the loss by slaughter in cleaning up the disease. It is impossible now to estimate the number that will eventually be killed in the campaign.

In the Middle West the outbreak has interrupted the early winter movement of stock cattle and sheep into such States as Illinois, Iowa and Missouri, a region that would have been deficient in any event. The epidemic has naturally discouraged investment, and as the corn market prospect is promising and roughage scarce it is reasonable to expect light marketing during the first half of 1915 from this area.

This does not take into consideration the possibility of liquidation by the infected section lying between Indiana and the Missouri River. With possible loss confronting the feeder he is apt to ship prematurely, especially if the admonition of the banker to do so is

emphatic. Neither Illinois nor Iowa secured more than half the usual number of Western sheep and lambs this season and scarcity of mutton at some stage of 1915 is certain.

West of the Missouri River beefmaking was on a limited scale last winter owing to the 1913 drouth. Kansas was conspicuously delinquent, but this season the Sunflower State has been a keen buyer of stock cattle, and Nebraska production will show material increase. Texas will doubtless make more beef than usual owing to comparative low cost of cottonseed products.

The year 1914 has been a lean one in Kansas City territory; in fact, over the greater part of the area tributary to Missouri River markets, and 1915 promises to be a season of comparative plenitude. There will, however, likely be a decrease in Chicago territory sufficient to emphasize scarcity of both beef and mutton.

Wherever the embargo has been raised hogs have been loaded freely, causing a sharp decline in prices, and this is an added liquidation incentive. Disappearance of disease would naturally exert a reassuring influence, but already there has been marked disposition to cash immature hogs, and diminished tonnage if not numbers may be expected.

The epidemic must be regarded as a restricting influence on the national meat supply of 1915, although possible liquidation subsequent to relaxation of quarantines may create an impression of abundance.

CHICAGO LIVESTOCK MARKET.

(Continued from page 30.)

the "open area" started strong and a top of \$7.75 was paid, while "beyond the fence" the

extreme top was \$7.55. Both, however, proved to be entirely out of line, as the trade closed flat and has been on the downgrade ever since, and on Wednesday bulk of the hogs sold from \$6.75@7 in both divisions, showing a decline of 50c., and in extreme cases 75c. from Monday's early prices, the partial raising of the Iowa and Wisconsin quarantines being responsible for the heavy receipts, 30,300 arriving on Monday, 48,000 on Tuesday, and Wednesday's run was estimated at 60,000, making in round figures 140,000 for the first three days this week, and while values have subsided to what appears to be a comparatively low basis, still hogs are lower at some of the other markets and until the accumulation of the last few weeks has been worked off, we may expect heavy receipts and a further decline.

In sheep and lambs Monday's receipts were about equal to the demand, prices holding about level with last week's close. Tuesday, owing to a prospective liberal run for the balance of the week, packers succeeded in forcing a decline of 25 to 35c. per cwt., and with 30,000 for the early estimated on Wednesday there was nothing being done up to a late hour, but prospects indicated some decline as compared with the day before. The sheep end of the market has held to a low level. With fat ewes at \$5.25@5.50 feeders are realizing very small margins of profit, but no doubt feeders of the aged varieties have forced to market many droves that would have been held for more conservative distribution had it not been for irregularities caused by quarantine restrictions. Now that the embargo has been raised in the free-from-disease counties of Iowa and Wisconsin it seems reasonable to expect fairly liberal supplies for a short time. We quote: Good to choice lambs, \$8.75@9.10; poor to medium, \$8@8.50; culls, \$6.75@7.50; good to choice, light yearlings, \$7.60@7.75; poor to medium and heavy yearlings, \$7@7.40; fat wethers, \$6.15@6.35; good to choice light ewes, \$5.50@5.65; poor to medium and heavy ewes, \$5.15@5.30; culls, \$4@4.25. No feeding stock yet allowed to leave this market.

FOR PURCHASING DEPARTMENTS

BIG PACKERS INSTALL AIROBLAST.

The Airolast Corporation report that they have just closed an order with Sulzberger & Sons Company to equip immediately all of their smokehouses at the Chicago plant. The branch houses of this concern will also be equipped with the Airolast smoking system as rapidly as practicable.

Ben Schwenger, the inventor of the Airolast system, has just returned to the New York office after an extended stay in Chicago. He has conducted for about six months exhaustive smoking tests in comparison against wood smoking. The results, he says, is that Airolast smoking was found to be a necessity to every up-to-date packer.

Other leading packers are also contemplating adopting the Airolast smoking system as their standard.

FIND WHAT MOTOR TRUCK CAN DO.

"If you are going to buy a truck the first place to look for light and guidance is among present owners," says Paul V. Clodio, of the Kissel-Kar. "See them or, if at a distance, write them. They will tell you just how profitable and dependable trucks are and what you can expect them to accomplish for you.

"In two hundred lines of business, Kissel-Kar trucks are used to advantage. In many cases they have paid for themselves the first year. What they can do for the owner immediately depends principally upon how much ground his daily delivery service covers and

how many stops are made. What they can do for him ultimately, depends upon how much his business grows—their working capacity is twenty-four hours, you know."

WAR TAX ON DOCUMENTS.

Regulations have been issued by the government covering the taxes on documents, bills of lading, etc. Regarding bills of lading the Treasury Department says in some cases literal compliance with the law is impracticable. Ordinarily, when a conductor accepts shipments at a non-agency station he is to issue a receipt and see that it is stamped, but if the goods are perishable, or for any reason the shipper is not at hand to stamp the receipt, the conductor may transport the goods without having the receipt stamped, forwarding the receipt to destination where the consignee as agent for the shipper will be required to stamp the receipt before receiving delivery of the goods. Switching tickets covering local switching orders for which a charge is made will be regarded and stamped as evidences of receipt.

Unless surrendered for bills of lading, dray tickets and shippers' tickets will be regarded and stamped as evidences of receipt. Baggage checks for bicycles, dogs, etc., will be regarded as receipts and stamped.

In regard to bills of lading the Department has ruled also that the duty of a railroad company is not fully discharged when it issues a bill of lading, but that the company

must also see that the stamp is properly affixed and canceled. The law regarding stamps on bills of lading does not, however, apply to local operators for the delivery of packages, baggage and the like, within the limits of the same town or city.

Regarding the tax on telegraph and telephone messages separate regulations have been issued. A company is to make one return for all of its taxable business, regardless of the exchanges and toll stations at which it was done. Companies receiving messages which are transmitted onward will make return. Overtime messages on which the whole toll collected exceeds 15 cents are held to be taxable. Messages sent over private leased circuits are taxable only if they do not relate to the business for which the lines are leased, and if toll would ordinarily exceed 15 cents.

In connection with the tax on bonds the Department has ruled that every bond to which sureties are added, and which is issued for purposes of indemnity, is subject to a tax of 50 cents unless the sureties are in the business of fidelity, employers' liability or other insurance; and that if the sureties are of the latter nature—if the surety is a liability, fidelity or guaranty company—the tax is at the rate of one-half cent on each dollar of premium. Upon a bond accompanying a mortgage a stamp of 50 cents is required. A stamp is not required upon the certificate of an officer taking acknowledgments of deeds and mortgages.

USE OUR MOVABLE SANITARY CATCH BASIN

for Edible Saving of Grease and Fat

From one of the largest Butterine and Neutral Lard Manufacturers, Union Stock Yards, Chicago, we have a signed letter under date of November 28th, saying, among other things:

"We are very much pleased with your small Size B. apparatus. We are getting twenty pounds of fat each day for edible purposes."

The difference in value is 5c. per pound at least between Edible and Inedible, which the product naturally was before our Catch Basin was installed, so here is an investment making \$1.00 per day, and it will pay for itself in a little over five months.

If our small apparatus shows this saving, what will one of our larger size apparatuses for edible purposes save?

What one of our customers says about using

OUR SYSTEM FOR INEDIBLE PURPOSES

U. S. Sanitary Effluents Separating Apparatus, Inc., 35 Nassau Street, New York City.

Gentlemen: Enclosed please find our check for apparatus.

We have installed your Size F. apparatus, having a water capacity per hour of 5000 gallons, and wish to state that the same has been working perfectly. We have collected more grease than we ever had before with the old style catch basin and the grease is of a higher quality and is not contaminated by sediments or any foreign matter.

Your apparatus has been installed flush with the floor and does not take up any floor space at all, but still we have easy access to the grease compartment.

We wish to say that the sanitary and economic features of your apparatus have been fulfilled in every detail and we are very glad to recommend the same most highly.

Very truly yours,

(Sgd.) EMPIRE BOLOGNA & PROVISION CO.

700-702 First Street, Hoboken, N. J.

U. S. Sanitary Effluents Separating Apparatus, Inc., 35 Nassau Street New York City

Chicago Section

What has become of Harry Thaw, anyhow?

Publicity is a great thing—judiciously handled.

Shipments of livestock from the Yards was resumed last Monday.

There are other matters besides war equally entitled to the name. Betcha!

"Front!" echoed through the cuspidor of the hotel—and the Colonel stepped up!

Reads like an "irresistible force and immovable body" mix-up in Europe, doesn't it?

Belgium is now in a position to be rebuilt on modern lines. Who is going to foot the bill?

The American Meat Packers' Association needs you, and you need it. Get that? Don't procrastinate.

Board of Trade memberships are selling at \$2,200 net to the buyer. Quite a number of applications for memberships.

Now it seems like some of Peary's stuff was "Cook-ed" up. Anyhow, what use is the North Pole to anyone, anyhow?

Between frantically chasing himself first East and then West, and other little worries, the Kaiser is sure one busy gazump.

The power of the press is great when not abused. Public opinion—concentrated—is much more powerful, however. Wot?

Perhaps if the newspapers would stop printing any war news whatever the warring nations would quit. War dope is getting tiresome.

The provision market is quite a big guess. There are quite a few shrewd speculators quite friendly toward the more distant futures.

Over 100,000 hogs were received here Tuesday and Wednesday. Bulk sold around seven cents. Heavy receipts are expected throughout the month.

One thing may be said in the Colonel's favor—he has kept his bill fairly well out of this

war muss. Gradually taming down to a quiet old ex-President.

Say! In a couple or three coughs and spits from now the "great majority" will assert itself, irrespective of creed, nationality, politics or machinery.

If disrespect shown to the Chief Executive of the United States and to his Cabinet is a mark of patriotism, then one newspaper friend of ours is a grand patriot!

Thousands of girls out of work in Chicago will not accept housework on any terms. And then they ask why so many men balk at signing up. Yes, indeed!

Swift and Company's sales of fresh beef in Chicago for the week ending Saturday, November 28, 1914, averaged 11 cents per pound. No imported beef handled.

Any and every son-of-a-gun who can spell—but not necessarily pronounce—Przemysl comes out as a war expert. That "expert" stuff is getting tiresome.

That "please vote for me, Mr. German" letter of Jim Ham's, recently printed in the Journal, and the Journal's brief-but-to-the-point editorial thereon, were indeed rich.

May as well get used to it, for it is going down in history as the toughest proposition in the war, and maybe some cut of meat will be named for it. What? Why, Przemysl!

Busby, the street car maggot, who says you cannot stand on the rear platform, has no objection to your standing on your head inside the car. The limousine for Busby, however.

The hold-up business is improving wonderfully, quite a lot of trade being reported. The murder and suicide department, however, is somewhat disappointing, and hard to decide whether from which.

While there was quite a lot of newspaper

talk about the packers' imaginary \$300 per plate banquet a year ago, it's just occurred to us that nary a one of 'em said a word about the \$2.50 feed this year!

Frank Joe, Empnit of Austria, after dying a number of times in the past few months, is now recovering from a serious illness. What a great old grandma F. J. would make here during the baseball season!

And Unc' Billy just laffs at the jingo bunch, and why shouldn't he? He's driving, and got his eye peeled for washouts and things. "There's your orders, Bill. Make time, but safety first!" says the trainmaster.

"S'all rite, ole top!" said Sire George Paish, treasurer of Hingland, to J. Pierp, Jr., as they parted on the dock recently. "Give my regards to the folks," replied J. P., "and tell 'em they can have anything they want!"

The combined run of cattle, hogs and sheep for November was the smallest for the month in forty years. The closing of the Yards from November 7 to 15, inclusive, on account of quarantine was partly responsible, of course.

State's Attorney Hoyne is certainly stirring up an awful muss in the police department. He names one captain, one lieutenant and ten sergeants as eligible to indictment on evidence he has in his possession. We ain't so far behind New York, after all!

There is an effect; there was a cause! Now, why not get the "causes" of this war over here and let 'em fight it out in Milwaukee? It's time the European soldiers went on strike and let the "walking delegates" fight it out. Why shouldn't they? Why is a "divine rightier," anyway?

W. L. Gregson says on the provision situation: "Although the trade for some time have been anticipating a good winter's hog supply, the rush to market immature stock from the fear of further quarantine has accelerated the downward movement on prices, and for the present disturbed the general price movement in the future products. At the present time it looks like a very large hog movement for the first three weeks in December, and as if the winter's lowest levels for both the hogs and the product would be established during that period. At these levels hog product is without serious competition from any quarter, and cured meats are in popular favor."

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Chemical control of Packing Plants. Yearly contracts solicited.
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Specialties: Packing Plants, Cold Storage,
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Manhattan Building CHICAGO, ILL.

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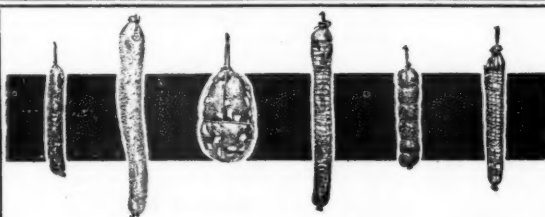
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Dried Sausage

The Anglo Brands will win the approval of your trade. They are manufactured under ideal hygienic conditions. U. S. Inspected and Passed. Write for quotations.

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WESTERN PACKING and PROVISION COMPANY

UNION STOCK YARDS, CHICAGO
COMMISSION SLAUGHTERERS AND PACKERS
KILLERS FOR EASTERN PACKERS
Members American Meat Packers' Association.

*Dressed Beef, Hogs, Sheep, Veal and all Products
Complete Government Inspection*

ACME PACKING COMPANY, CHICAGO, ILL.

Largest Exclusive Packers of CANNED MEATS in the United States
RED CROWN Brand "The ACME of QUALITY" RED CROWN Brand

CHICAGO LIVE STOCK

RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Monday, Nov. 23.....	9,995	706	16,228	20,153
Tuesday, Nov. 24.....	3,434	529	26,324	19,982
Wednesday, Nov. 25.....	7,103	581	39,894	15,693
Thursday, Nov. 26.....	5,133	311	16,648	3,290
Friday, Nov. 27.....	5,220	227	28,760	7,061
Saturday, Nov. 28.....	438	73	17,777	1,602
Total last week.....	25,343	2,427	140,631	67,191
Previous week.....	30,491	2,019	132,227	65,840
Cor. time, 1913.....	36,299	2,601	137,299	123,242
Cor. time, 1912.....	48,560	4,831	152,158	131,523

SHIPMENTS.

*Monday, Nov. 23.....				
*Tuesday, Nov. 24.....				
*Wednesday, Nov. 25.....				
*Thursday, Nov. 26.....				
*Friday, Nov. 27.....				
*Saturday, Nov. 28.....				
Total last week.....				
Previous week.....				
Cor. time, 1913.....	13,497	147	35,024	22,697
Cor. time, 1912.....	17,031	459	11,737	28,520

*No shipments, due to quarantine.

CHICAGO TOTAL RECEIPTS LIVESTOCK.

	Cattle.	Hogs.	Sheep.
Year to Nov. 28, 1914..	2,024,573	5,616,738	4,905,446
Same period, 1913.....	2,260,738	6,682,301	5,336,021

Combined receipts of hogs at eleven points:

Week ending Nov. 28, 1914.....	510,000
Previous week.....	498,000
Cor. week, 1913.....	463,000
Cor. week, 1912.....	533,000
Total year to date.....	20,531,000
Same period, 1913.....	22,130,000

Receipts at six points (Chicago, Kansas City, Omaha, St. Louis, St. Joseph, Sioux City) as follows:

	Cattle.	Hogs.	Sheep.
Week to Nov. 28, 1914.....	128,500	375,500	179,900
Week ago.....	122,500	407,100	165,000
Year ago.....	89,500	335,100	223,500
Two years ago.....	140,700	375,400	235,700

Combined receipts at six markets for 1914 to Nov. 28 and same period last year:

	1914.	1913.
Cattle.....	6,015,000	6,814,000
Hogs.....	14,519,000	16,582,000
Sheep.....	11,570,000	12,184,000

CHICAGO PACKERS' HOG SLAUGHTER.

Week ending November 28, 1914:	
Armour & Co.....	40,200
Swift & Co.....	15,700
S. & S. Co.....	14,600
Morris & Co.....	14,000
Hammond Co.....	8,900
Western P. Co.....	10,700
Anglo-American.....	7,400
Independent P. Co.....	9,400
Boyl, Latham & Co.....	6,000
Roberts & Oako.....	6,100
Brennan P. Co.....	3,600
Miller & Hart.....	3,700
Others.....	14,900
Totals.....	155,800
Previous week.....	139,900
Same week, 1913.....	158,700
Same week, 1912.....	166,000
Total year to date.....	4,598,200
Same period last year.....	5,400,500

WEEKLY AVERAGE PRICE OF LIVE STOCK.

	Cattle.	Hogs.	Sheep.	Lambs.
This week.....	\$8.50	\$7.50	\$5.63	\$8.75
Previous week.....	8.90	7.45	5.50	8.60
Cor. week, 1913.....	8.10	7.65	4.55	7.40
Cor. week, 1912.....	8.20	7.70	4.06	7.20
Cor. week, 1911.....	6.85	6.17	3.55	5.65

CATTLE.

Steers, good to prime.....	\$9.00@10.50
Steers, fair to good.....	8.50@9.40
Yearlings, good to choice.....	8.50@10.10
Inferior steers.....	7.50@8.25
Stockers.....	5.75@7.30
Medium to good beef cows.....	5.00@6.50
Stock cows.....	4.75@5.50
Fair to choice heifers.....	6.00@7.90
Stock heifers.....	5.25@5.75
Good to choice cows.....	4.85@7.20

Common to good cutters.....	4.25@5.00
Fair to good cameras.....	3.40@4.65
Butcher bulls.....	6.00@7.15
Bologna.....	5.50@6.10
Good to choice calves.....	9.00@11.00
Heavy calves.....	7.50@9.50

HOGS.

Fair to fancy light.....	\$7.30@7.60
Prime light butchers, 200-230 lbs.....	7.45@7.70
Prime med. weight butchers, 250-275 lbs.....	7.45@7.65
Prime heavy butchers, 270-280 lbs.....	7.40@7.65
Heavy mixed packing.....	7.35@7.55
Heavy packing.....	7.25@7.45
Pigs, fair to good.....	6.25@7.35
Boars.....	3.50@4.00
*Stags.....	7.00@7.75

*All stags subject to 80 lbs. dockage.

SHEEP.

Native ewes.....	\$4.50@5.35
Native wethers.....	4.75@6.00
Western ewes.....	4.50@5.25
Western wethers.....	5.00@6.25
Western yearlings.....	5.25@7.55
Native yearlings.....	6.35@7.75
Native lambs.....	8.25@9.50
Fed western lambs.....	8.00@9.50
Bucks.....	3.00@4.00

CHICAGO PROVISION MARKET

Range of Prices.

SATURDAY, NOVEMBER 28, 1914.

	Open.	High.	Low.	Close.
PORK—(Per bbl.)—				
January.....	\$18.45	\$18.47½	\$18.35	\$18.40
May.....	18.75	18.77½	18.65	18.70
LARD—(Per 100 lbs.)—				
November.....	10.05	10.05	10.05	10.05
January.....	9.82½	9.82½	9.75	9.77½
May.....	10.02½	10.02½	9.97½	10.00
RIBS—(Boxed, 25c. more than loose)—				
January.....	9.85	9.85	9.80	9.80
May.....	10.15	10.15	10.10	10.12½

MONDAY, NOVEMBER 30, 1914.

PORK—(Per bbl.)—				
January.....	18.37½	18.37½	18.15	18.25
May.....	18.62½	18.70	18.40	18.50
LARD—(Per 100 lbs.)—				
November.....				10.05
January.....	9.70	9.70	9.60	9.67½
May.....	9.92½	9.97½	9.82½	9.87½
RIBS—(Boxed, 25c. more than loose)—				
January.....	9.75	9.77½	9.65	9.70
May.....	10.05	10.07½	9.95	10.00

TUESDAY, DECEMBER 1, 1914.

PORK—(Per bbl.)—				
January.....	18.10	18.10	18.05	18.05
May.....	18.37½	18.40	18.20	18.22½
LARD—(Per 100 lbs.)—				
January.....	9.55	9.55	9.50	9.50
May.....	9.77½	9.80	9.75	9.77½
RIBS—(Boxed, 25c. more than loose)—				
January.....	9.60	9.65	9.55	9.55
May.....	9.92½	9.95	9.85	9.85

WEDNESDAY, DECEMBER 2, 1914.

PORK—(Per bbl.)—				
January.....	18.00	18.25	17.95	18.02½
May.....	18.25	18.47½	18.25	18.35
LARD—(Per 100 lbs.)—				
January.....	9.50	9.62½	9.50	9.60
May.....	9.85	9.87½	9.85	9.87½
RIBS—(Boxed, 25c. more than loose)—				
January.....	9.67½	9.67½	9.62½	9.62½
May.....	9.82½	10.00	9.82½	9.95

THURSDAY, DECEMBER 3, 1914.

PORK—(Per bbl.)—				
January.....	18.02½	18.10	18.00	18.05
May.....	18.35	18.57½	18.35	18.45
LARD—(Per 100 lbs.)—				
January.....	9.62½	9.72½	9.62½	9.65
May.....	9.90	9.97½	9.87½	9.90
RIBS—(Boxed, 25c. more than loose)—				
January.....	9.65	9.77½	9.65	9.70
May.....	9.97½	10.10	9.97½	10.02½

FRIDAY, DECEMBER 4, 1914.

PORK—(Per bbl.)—				
January.....	18.10	18.15	18.05	18.15
May.....	18.55	18.60	18.42½	18.60
LARD—(Per 100 lbs.)—				
January.....	9.67½	9.75	9.65	9.75
May.....	9.95	10.00	9.92½	10.00
RIBS—(Boxed, 25c. more than loose)—				
January.....	9.72½	9.80	9.72½	9.80
May.....	10.07½	10.12½	10.05	10.12½

†Bid. ‡Asked.

CHICAGO RETAIL FRESH MEATS.

(Corrected weekly by Pollack Bros., 41st and Halsted Streets.)

Beef.

Native Rib Roast.....	20	@25
Native Sirloin Steaks.....	25	@28
Native Porterhouse Steaks.....	30	@35
Native Pot Roasts.....	10	@18
Rib Roasts from light cattle.....	14	@18
Beef Stew.....	12	@14
Boneless Corned Briskets, Native.....	18	@18
Corned Rumps, Native.....	16	@16
Corned Ribs.....	12½	@12½
Corned Flanks.....	12½	@12½
Round Steaks.....	20	@25
Round Roasts.....	18	@20
Shoulder Steaks.....	18	@20
Shoulder Roasts.....	16	@18
Shoulder Neck End, Trimmed.....	12½	@12½
Rolls Roast.....	18	@20

Lamb.

Hind Quarters, fancy.....	20	@22
Fore Quarters, fancy.....	14	@16
Legs, fancy.....	22	@24
Stew.....	12½	@12½
Chops, shoulder, per lb.....	18	@18
Chops, rib and loin, per lb.....	35	@35
Chops, French, each.....	15	@15

Mutton.

Legs.....	14	@16
Stew.....	8	@10
Shoulders.....	12½	@12½
Hind Quarters.....	14	@16
Fore Quarters.....	10	@12½
Rib and Loin Chops.....	18	@20
Shoulder Chops.....	12½	@15

Pork.

Pork Loin.....	14	@16
Pork Chops.....	15	@16
Pork Shoulders.....	12½	@12½
Pork Tenders.....	35	@35
Pork Butts.....	14	@14
Spare Ribs.....	12½	@12½
Hocks.....	11	@11
Pigs' Heads.....	8	@8
Leaf Lard.....	14	@14

Veal.

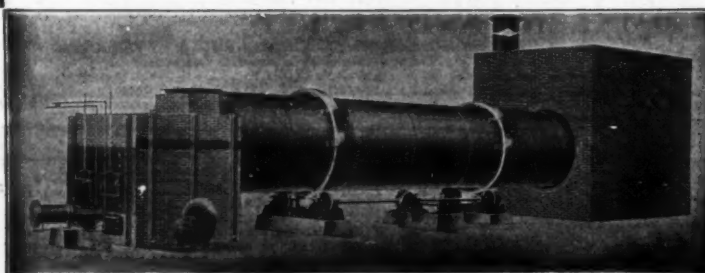
Hind Quarters.....	18	@22
Fore Quarters.....	12½	@14
Legs.....	18	@22
Breasts.....	14	@16
Shoulders.....	16	@18
Cutlets.....	35	@35
Rib and Loin Chops.....	25	@25

Butchers' Offal.

Suet.....	7	@7
Tallow.....	3½	@3½
Bones, per cwt.....	1.00	@1.00
Calfskins, 8 to 15 lbs.....	20	@20
Calfskins, under 18 lbs. (deacons).....	65	@65
Kips.....	16	@16

Watch Page 48
for
Business Openings

DRYERS AND CONTINUOUS PRESSES

Economical Efficient
Great CapacitySAVING IN LABOR ALONE IN ONE YEAR WILL
OFFSET COST TO INSTALLFor Tankage, Blood, Bone, Fertilizer, all Animal and
Vegetable Matter. Installed in the largest packing-
houses, fertilizer and fish reduction plants in the world.

Send for Catalogue T. B.

American Process Co.
68 William St., New York

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

Carcass Beef.

Prime native steers	14 1/2 @ 15 1/2
Good native steers	14 1/4 @ 14 1/2
Native steers, medium	13 1/2 @ 14
Heifers, good	14 @ 15
Cows	10 1/2 @ 11 1/2
Hind Quarters, choice	16 1/2 @ 17
Fore Quarters, choice	13 @ 14

Beef Cuts.

Cow Chucks	10 @ 11
Steer Chucks	11 1/2 @ 12 1/2
Boneless Chucks	12 1/2 @ 13
Medium Plates	9 @ 10
Steer Plates	10 @ 11
Cow Rounds	9 1/2 @ 10
Steer Rounds	10 @ 11
Cow Loins	11 @ 12
Steer Loins, Heavy	12 1/2 @ 13 1/2
Beef Tenderloins, No. 1	20 @ 21
Beef Tenderloins, No. 2	21 @ 22
Strip Loins	12 @ 13
Sirloin Butts	13 @ 14
Shoulder Clods	14 1/2 @ 15 1/2
Rolls	15 1/2 @ 16 1/2
Rump Butts	13 1/2 @ 14 1/2
Trimnings	10 1/2 @ 11 1/2
Shank	8 @ 9
Cow Ribs, Common, Light	13 @ 14
Cow Ribs, Heavy	15 @ 16
Steer Ribs, Light	16 @ 17
Steer Ribs, Heavy	17 @ 18
Loin Ends, steer, native	17 @ 18
Loin Ends, cow	12 @ 13
Hanging Tenderloins	15 1/2 @ 16 1/2
Flank Steak	7 @ 8
Hind Shanks	7 @ 8

Beef Offal.

Brains, per lb.	8 @ 9
Heart	9 @ 10
Tongues	17 @ 18
Sweetbreads	25 @ 26
Ox Tail, per lb.	8 @ 9
Fresh Tripe, plain	5 1/2 @ 6
Fresh Tripe, H. C.	8 @ 9
Brains	8 @ 9
Kidneys, each	6 1/2 @ 7

Veal.

Heavy Carcass, Veal	11 @ 12
Light Carcass	14 1/2 @ 15 1/2
Good Carcass	15 @ 16
Good Saddle	17 1/2 @ 18 1/2
Medium Racks	13 @ 14
Good Racks	15 @ 16

Veal Offal.

Brains, each	7 @ 8
Sweetbreads	20 @ 21
Calf Livers	25 @ 26
Heads, each	25 @ 26

Lamb.

Good Caul	14 @ 15
Round Dressed Lamb	15 1/2 @ 16 1/2
Saddles, Caul	10 @ 11
R. D. Lamb Racks	13 @ 14
Caul Lamb Racks	12 @ 13
R. D. Lamb Saddle	18 @ 19
Lamb Fries, per lb.	20 @ 21
Lamb Tongues, each	4 @ 5
Lamb Kidneys, each	1 1/2 @ 2

Mutton.

Medium Sheep	10 @ 11
Good Sheep	11 1/2 @ 12 1/2
Medium Saddle	11 @ 12
Good Saddle	13 @ 14
Good Racks	10 @ 11
Medium Racks	12 @ 13
Mutton Legs	13 @ 14
Mutton Loins	13 @ 14
Mutton Steer	8 1/2 @ 9 1/2
Sheep Tongues, each	2 1/2 @ 3
Sheep Heads, each	10 @ 11

Fresh Pork, Etc.

Dressed Hogs	13 @ 14
Pork Loins	11 1/2 @ 12 1/2
Leaf Lard	11 @ 12
Tenderloins	22 @ 23
Spare Ribs	9 @ 10
Butts	10 1/2 @ 11 1/2
Hocks	8 1/2 @ 9 1/2
Trimnings	11 @ 12
Extra Lean Trimnings	11 @ 12
Tails	9 @ 10
Snouts	6 @ 7
Pigs' Feet	4 1/2 @ 5 1/2
Pigs' Heads	9 @ 10
Blade Bones	9 @ 10
Blade Meat	11 @ 12
Cheek Meat	12 @ 13
Hog Livers, per lb.	5 @ 6
Neck Bones	4 @ 5
Skinned Shoulders	10 1/2 @ 11 1/2
Pork Hearts	8 @ 9
Pork Kidneys, per lb.	7 @ 8
Pork Tongues	14 @ 15
Slip Bones	6 @ 7
Tail Bones	7 @ 8
Brains	3 1/2 @ 4 1/2
Backfat	12 @ 13
Hams	11 1/2 @ 12 1/2
Calas	11 1/2 @ 12 1/2
Bellies	16 @ 17
Shoulders	12 @ 13

SAUSAGE.

Columbia Cloth Bologna	11 1/2 @ 12 1/2
Bologna, large, long, round, in casings	11 1/2 @ 12 1/2

Choice Bologna	13 @ 14
Frankfurters	13 1/2 @ 14 1/2
Blood, Liver and Headcheese	11 @ 12
Tongue	15 1/2 @ 16 1/2
Minced Sausage	14 @ 15
Luncheon Sausage, cloth paraffine	18 1/2 @ 19 1/2
New England Sausage	18 1/2 @ 19 1/2
Compressed Luncheon Sausage	18 1/2 @ 19 1/2
Special Compressed Ham	18 1/2 @ 19 1/2
Berlin Sausage	18 @ 19
Boneless Butts in casings	21 1/2 @ 22 1/2
Oxford Butts in casings	21 1/2 @ 22 1/2
Polish Sausage	13 @ 14
Garlic Sausage	13 @ 14
Country Smoked Sausage	15 1/2 @ 16 1/2
Farm Sausage	16 1/2 @ 17 1/2
Pork Sausage, bulk or link	12 @ 13
Pork Sausage, short link	12 1/2 @ 13 1/2
Boneless Pigs' Feet	9 1/2 @ 10 1/2
Luncheon Roll	15 1/2 @ 16 1/2
Delicatessen Loaf	11 @ 12
Jeilied Roll	19 @ 20

Summer Sausage.

Best Summer, H. C. (new)	25 1/2 @ 26 1/2
German Salami (new)	25 1/2 @ 26 1/2
Italian Salami	26 @ 27
Holsteiner	21 @ 22
Mettwurst, New	22 1/2 @ 23 1/2
Farmer	22 1/2 @ 23 1/2

Sausage in Oil.

Smoked, large cans, 50	5.00 @ 5.50
Smoked, small cans, 20	5.00 @ 5.50
Bologna, large cans, 50	5.00 @ 5.50
Bologna, small cans, 20	5.00 @ 5.50
Frankfort, large cans, 50	6.00 @ 6.50
Frankfort, small cans, 20	5.50 @ 6.00

VINEGAR PICKLED GOODS.

Pickled Pigs, Feet, in 200-lb. barrels	11.25 @ 12.25
Pickled Plain Tripe, in 200-lb. barrels	8.90 @ 9.90
Pickled H. C. Tripe, in 200-lb. barrels	12.40 @ 13.40
Pickled Ox Lips, in 200-lb. barrels	24.00 @ 25.00
Pickled Pigs' Snouts, in 200-lb. barrels	18.00 @ 19.00
Sheep Tongues, Short Cut, barrels	41.50 @ 42.50

CORNED, BOILED AND ROAST BEEF.

No. 1, 2 doz. to case	2.50 @ 2.75
No. 2, 1 or 2 doz. to case	4.75 @ 5.00
No. 6, 1 doz. to case	18.00 @ 19.00
No. 14, 1/2 doz. to case	41.50 @ 42.50

EXTRACT OF BEEF.

2-oz. jars, 1 doz. in box	4.55 @ 5.05
4-oz. jars, 1 doz. in box	7.15 @ 7.65
8-oz. jars, 1/2 doz. in box	13.00 @ 14.00
10-oz. jars, 1/2 doz. in box	25.50 @ 26.50
2, 5 and 10-lb. tins	1.75 @ 1.85 per lb.

BARELED BEEF AND PORK.

Extra Plate Beef, 200-lb. barrels	23.00 @ 24.00
Plate Beef	22.00 @ 23.00
Prime Mess Beef	23.00 @ 24.00
Mess Beef	22.00 @ 23.00
Reef Hams (220 lbs. to bbl.)	— @ —
Rump Butts	23.00 @ 24.00
Mess Pork, old	18.50 @ 19.50
Clear Fat Backs	— @ —
Family Back Pork	24.50 @ 25.50
Bean Pork	18.50 @ 19.50

LARD.

Pure leaf, kettle rendered, per lb., tes.	12 1/2 @ 13 1/2
Pure lard	11 1/2 @ 12 1/2
Lard, substitute, tes.	7 1/2 @ 8 1/2
Lard, compound	7 1/2 @ 8 1/2
Cooking oil, per gal., in barrels	51 @ 52
Cooks' and bakers, shortening, tubs	11 1/2 @ 12 1/2
Barrels, 1/2 c over tierce, half barrels, 1/2 c over tierces	11 1/2 @ 12 1/2
tierces: tubs and pails, 10 to 80 lbs., 1/2 c. to 1 c. over tierces	— @ —

BUTTERINE.

1 to 6, natural color, solids, f. o. b. Chi.	15 1/2 @ 16 1/2
Cartons, rolls or prints, 1 lb.	16 1/2 @ 17 1/2
Cartons, rolls or prints, 2 @ 5 lbs.	16 @ 17
Shortenings, 30 @ 60 lb. tubs	12 1/2 @ 13 1/2

DRY SALT MEATS.

(Boxed. Loose are 1/2 c. less.)	— @ —
Clear Bellies, 14 @ 16 avg.	13 1/2 @ 14 1/2
Clear Bellies, 18 @ 20 avg.	13 1/2 @ 14 1/2
Rib Bellies, 18 @ 20 avg.	13 @ 14
Fat Backs, 12 @ 14 avg.	11 1/2 @ 12 1/2
Regular Plates	10 1/2 @ 11 1/2
Clear Plates	9 @ 10
Butts	10 @ 11
Bacon meats, 1/2 c. to 1 c. more	— @ —

WHOLESALE SMOKED MEATS.

Hams, 12 lbs., avg.	17 @ 18
Hams, 16 lbs., avg.	16 1/2 @ 17 1/2
Skinned Hams	16 1/2 @ 17 1/2
Calas, 4 @ 6 lbs., avg.	13 1/2 @ 14 1/2
Calas, 6 @ 12 lbs., avg.	12 1/2 @ 13 1/2
New York Shoulders, 8 @ 12 lbs., avg.	13 1/2 @ 14 1/2
Breakfast Bacon, fancy	23 1/2 @ 24 1/2
Wide, 10 @ 12 avg., and strip, 5 @ 6 avg.	19 1/2 @ 20 1/2
Wide, 6 @ 8 avg., and strip, 3 @ 4 avg.	20 1/2 @ 21 1/2
Rib Bacon, wide, 8 @ 12, strip, 4 @ 6 avg.	13 @ 14
Dried Beef Sets	24 1/2 @ 25 1/2
Dried Beef Insides	27 1/2 @ 28 1/2
Dried Beef Knuckles	25 @ 26
Dried Beef Outsides	23 @ 24
Regular Balled Hams	23 @ 24
Smoked Balled Hams	24 @ 25
Balled Calas	19 @ 20
Cooked Loin Roast	30 @ 31
Cooked Balled Shoulder	18 @ 19

SAUSAGE CASINGS.

F. O. B. CHICAGO.

Rounds, per set	20 @ 21
Export Rounds	30 @ 31
Middles, per set	70 @ 71
Beef bungs, per piece	24 @ 25
Beef weasands	7 @ 8
Beef bladders, medium	55 @ 56
Beef bladders, small, per doz.	75 @ 76
Hog casings, free of salt	70 @ 71
Hog middles, per set	10 @ 11
Hog bungs, export	19 @ 20
Hog bungs, large, mediums	10 @ 11
Hog bungs, prime	7 @ 8
Hog bungs, narrow	4 @ 5
Imported wide sheep casings	1.15 @ 1.25
Imported medium wide sheep casings	1.10 @ 1.20
Imported medium sheep casings	.90 @ 1.00
Hog stomachs, per piece	.4 @ .5

FERTILIZERS.

Dried blood, per unit	2.85 @ 2.90
Hoof meal, per unit	2.50 @ 2.75
Concentrated tankage	2.20 @ 2.30
Ground tankage, 12%	2.65 @ 2.75
Ground tankage, 11%	2.65 @ 2.75
Ground tankage, 8 and 25%	2.50 @ 2.60
Crushed tankage, 9 and 20%	2.20 @ 2.30
Ground tankage, 6 1/2 and 30%	19.50 @ 20.00
Ground rawbone, per ton	25.00 @ 27.00
Ground steam bone, per ton	21.00 @ 21.25
Unground tankage, per ton less than ground	50c @ .55c

HORNS, HOOF AND BONES.

Horns, No. 1, 65 @ 70 lbs., aver.	240.00 @ 260.00
Hoofs, black, per ton	24.00 @ 25.00
Hoofs, striped, per ton	30.00 @ 35.00
Hoofs, white, per ton	55.00 @ 60.00
Flat shin bones, 40 lbs. av., per ton	70.00 @ 75.00
Round shin bones, 35-40 lbs. av., per ton	75.00 @ 80.00
Round shin bones, 30-32 lbs. av., per ton	50.00 @ 55.00
Long thigh bones, 30-35 lbs. av., per ton	25.00 @ 30.00
Skulls, jaws and knuckles, per ton	20.00 @ 30.00

LARD.

Prime steam, cash	9.60 @ 9.70
Prime steam, loose	9.10 @ 9.20
Leaf	10 @ 11
Compound	6 1/2 @ 6 3/4
Neutral lard	12 1/2 @ 13

STEARINES.

Prime oleo	10 1/2 @ 11
Oleo No. 2	10 @ 10 1/2
Tallow	7 1/2 @ 7 3/4
Grease, yellow	5 1/2 @ 5 3/4
Grease, A white	6 1/2 @ 6 3/4

OILS.

Oleo oil, extra	14 @ 14 1/2
Oleo oil, No. 2	13 @ 13 1/2
Oleo stock	10 1/2 @ 11 1/2
Nutsfoot oil, pure, bbls.	68 @ 70
Acidless tallow oils, bbls.	62 @ 64
Corn oil, loose	4 @ 4.50
Horse oil	6 1/2 @ 6 3/4

TALLOW.

Edible	7 @ 8 1/4
Prime city	7 @ 7 1/2
No. 1 Country	6 1/2 @ 6 3/4
Packers' Prime	6 1/2 @ 6 3/4
Packers' No. 1	6 1/2 @ 6 3/4
Packers' No. 2	5 @ 5 1/2
Renderers' No. 1	5 1/2 @ 6

GREASES.

White, choice	6 1/2 @ 6 3/4
White, "A"	6 1/2 @ 6 3/4
White, "B"	5 1/2 @ 5 3/4
Bone	5 1/2 @ 5 3/4
Crackling	5 1/2 @ 5 3/4
House	4 1/2 @ 5
Yellow	5 @ 5 1/2
Brown	4 1/2 @ 5
Glue stock	5 1/2 @ 5 3/4
Garbage grease	3 1/2 @ 4
Glycerine, C. P.	23 @ 24
Glycerine, dynamite	20 @ 21
Glycerine, crude soap	13 @ 14
Glycerine, candle	14 @ 15

COTTONSEED OILS.

P. S. Y., loose	42 @ 42 1/2
P. S. Y., soap grade	41 1/2 @ 42
Soap stock, bbls., concn., 62 @ 65 f. a.	2 1/2 @ 2 3/4
Soap stock, loose, reg., 50% f. f. a.	1.00 @ 1.05

COOPERAGE.

Ash pork barrels	77 @ 80
Oak pork barrels	82 @ 85
Lard tierces	1.05 @ 1.10

CURING MATERIALS.

Refined saltpetre	7 @ 8
Boracic acid, crystal to powdered	7 1/2 @ 8
Borax	3 1/2 @ 4 1/4
Sugar	— @ —
White, clarified	4 1/2 @ 4 3/4
Plantation, granulated	4 1/2 @ 4 3/4
Yellow, clarified	5 @ 5 1/2
Salt	— @ —
Ashton, in bags, 224 lbs.	12.35 @ 12.50
Ashton, car lots	2.00 @ 2.10
English packing, in bags, 224 lbs.	1.45 @ 1.55
English packing, car lots	1.25 @ 1.35
Michigan, granulated, car lots, per ton	3.75 @ 3.85
Michigan, medium, car lots, per ton	3.25 @ 3.35
Casing salt, bbls., 280 lbs., 12 @ 55	1.40 @ 1.50

Retail Section

NEW TALE OF "GET RICH QUICK" WALLINGFORD

How He Made a Quick Clean-Up as a Retail Butcher

Not by George Randolph Chester.

"Get Rich Quick" Wallingford recently had an adventure in the butcher business in a Pennsylvania city which Mr. George Randolph Chester has not given to the reading public. Since Mr. Chester is so modest (perhaps he does not feel sufficiently familiar with the butcher business) we will make the story public ourselves.

Contrary to his usual custom, Big Jim Wallingford played a lone hand, as Blackie Daw does not appear in this story. But after it was all over a tall, slim, saturnine person with a pointed moustache, smoking the inevitable cigarette, and with a saxophone case under his arm, was seen on the train with Wallingford counting small change. This is the way it occurred. (Omitting Mr. Chester's entertaining but lengthy dialogue, and getting down to business.) One morning recently a finely-dressed gentleman loomed up in the office of a butchers' supply house in Pittsburgh and informed the proprietor that he was looking for second-hand butcher fixtures in good condition. He carefully selected several hundred dollars worth, with a full line of tools and other equipment necessary for a first-class market.

After a little haggling, evidently to keep up appearances, he ordered the entire equipment shipped to the Pennsylvania town with a force of men to put up the fixtures, explaining that he had leased an entire market building for a term of years. He assured the butchers' supply man that as soon as the fixtures were put in proper shape the latter could call for his check. In fact, the very first day he opened for business would do!

The butchers' supply people were so impressed by the prosperous appearance, suave manner and knowledge of the butcher business that the stranger displayed that they willingly consented, especially as they had made a first-class sale of second-hand material at a good price. They kept their end of the agreement faithfully, and put up a fine market, finishing their work on a certain Friday night.

Bought His Stock on Credit, Too.

Meantime our Mr. Wallingford went to the wholesale meat dealers in the town and purchased a big stock of beef, sheep and lambs, provisions, both corned and smoked, poultry of all kinds, butter and eggs, produce and fruit—everything of the best—the meat bill alone amounting to over \$2,000.

Then he had several thousand circulars printed, telling the public of the big opening, quoting prices that were extremely reasonable, with a few specials and a special discount on all five-pound or over orders, and quoting "1,000 home-dressed chickens" for the opening day. His circulars explained that he was opening a \$20,000 market house, and asked the residents of the town to give him one week's trial, promising fresh goods daily and a very special sale regularly.

When purchasing his supplies he told everybody from whom he bought goods that he asked for no credit from any person, that he intended to pay cash for everything he purchased, and requested each dealer to call on him at his store on the opening day at 4 o'clock in the afternoon for his money.

The store was opened at 6 o'clock Saturday morning, and presented a splendid appearance, with twelve men behind the benches all ready for business, and the smiling boss at the cash drawers with three assistants.

The citizens and citizenesses of this Pennsylvania town responded nobly. They came in droves and swarms, on foot, on horseback, in buckboards, buggies, on bicycles, with baby carriages, in automobiles, and even by mule power. The farmers' wives came from far and near. The twelve journeymen were fairly swamped. Meat was cut any old way, as the men were told they must please every customer on the opening day, under pain of instant dismissal.

It Was a Millenium for Customers.

As every man in the place was promised big wages and steady work they did their duty manfully. Rounds were cut in two, to get good cuts for all. Sets of ribs were cut and slashed and ends cut off for anyone who wanted roast beef. Sirloin and porterhouse steaks were trimmed unmercifully. Chops were denuded of every particle of fat before going on the scale.

Any customer asking for a three or four-pound leg of lamb or mutton could have it for the asking. Hams were halved, quartered, cut on the bias, up the middle and down the side. Slabs of bacon were cut through the centre so that everybody could get good cuts and the lean part. Rib chops had no ends at all; the chop started at the eye of the meat and was sold trimmed.

New styles of cutting were introduced every few minutes, and when the customers who were waiting to be served saw what bargains were being sold before their eyes they became frantic to be served in the same way themselves. And still the crowds gathered, and all hands worked up to a full pressure of steam, and the cash kept coming faster and faster.

The butter and egg, grocery, fruit and vegetable departments were doing the same roaring business. And as everybody in the crowd—salesmen and customers alike—were as busy as a starving dog in a sausage factory, nobody paid the slightest attention to a fine-looking, well-fed, prosperous individual who worked his way through the mob carrying a heavy satchel. Almost everybody was laden with packages, bundles, hand bags, suit cases, etc. It was exactly 2 o'clock in the afternoon when this individual stepped into a waiting taxicab and was whirled away.

The business slackened up about this time, and the half-starved journeymen and assist-

ant cashiers commenced to think of lunch, and looked for the boss to ask permission to get something to eat. But no boss could be found!

At 4 o'clock the butcher fixture man, the wholesale butchers, grocers, provision dealers, poultry men, butter and egg men, and fruit and vegetable men commenced to arrive, with pleasant anticipations of big bills being paid in cash. They viewed the busy scene with much interest. Then they commenced to look for the boss.

From last reports they are still looking, as his taxicab had long since landed him at the railroad station to meet a 2:05 train, which he took for parts still shrouded in the deepest mystery.

This is the first time anything of the kind had been reported in the butcher business, and the trade hopes it is the last. Nobody wants to be the next victim!

The one disagreeable feature is that the fastidious Mr. Wallingford was compelled to carry off greasy bills of small denomination and several hundred dollars in nickels, dimes and pennies—something to which he must be entirely unaccustomed. However, a dollar is a dollar, and the ladylike Mrs. W. and the plump violet Bonnie and young Jimmie can buy as nice things with butcher money as they can with crisp new yellowbacks.

The very audacity of this swindle is what made it so successful. It was unique, in the meat trade, at least.

L. A.

LOCAL AND PERSONAL.

J. Pinkerton has engaged in the meat and grocery business at Marshalltown, Iowa.

Wm. Welch has opened a butcher shop at Hillsdale, Kan., in the old Eagan location.

S. Block has sold out his meat business at Ashland, Neb.

N. A. Bailey, of St. Johns, has engaged in the meat business at 543 West Eleventh street, Traverse City, Mich.

T. A. Seney has opened a meat market at 120 Michigan avenue, Jackson, Mich.

M. H. Plant, recently of Ionia, has opened a meat market at Portland, Mich.

Lozey & Son have engaged in the meat business at Tustin, Mich.

Geo. Gaus has purchased the meat department of the Hayden Fancy Grocery Company, Saginaw, Mich. He has been managing it for the past four years. Louis Haas will assist Mr. Gaus.

The Model Grocery Company, 1020 Mission street, South Pasadena, Cal., has added a meat market to their store.

Mufit & Milne have purchased the Shumaker meat business in the Cooper building, Sedgwick, Kan.

The Ross Meat Market at Anselmo, Neb., has been destroyed by fire.

The Grim meat market at Fairbury, Neb., has been purchased by Chris. Hickey.

A meat market has been opened in Ord, Neb., by John Saner.

Otto Gericke's meat market at Jefferson, Wis., has been destroyed by fire.

Henry Gullickson has purchased a meat market at Fargo, N. D.

Mason Johnson has sold his meat business at Placerville, Cal., to W. G. Rossi.

Hogg's meat market at Leslie, Ark., has been destroyed by fire.

Carl Wenke has purchased J. W. Spring's meat shop at Ellinwood, Kan.

Z. S. Hime's meat market at Marienville, Pa., has been destroyed by fire.

J. D. Calvert has purchased W. F. Brennen's butcher shop at Hanover, Ill.

Frank Massona has sold to Ralph Doten his meat market at Hartford, Conn.

James P. Quinn has opened a meat market on North Santa Fe avenue, Salina, Kan.

James Robertson will open a meat market in the rear of his grocery store at Smithfield, Ill.

A sausage factory has been opened at 621 Harrison street, Boone, Iowa, by W. E. Elliott.

A meat market located in Lockport, Ill., has been opened by Mrs. Lena Rodeghiero and her son.

E. W. Jackson's meat and grocery business at Gouverneur, N. Y., has been sold to William White.

Harold Bradley has purchased the meat market formerly conducted by Ralph Button at Alfred, N. Y.

The meat and grocery market of Wager & Larson at Essex, Iowa, has been purchased by Henry Hallberg.

Oliver Laird has purchased the meat market business and equipment from C. A. Royer, Three Rivers, Mich.

R. Zaun, a meat and grocery dealer at Pawhuska, Okla., has commenced construction on a larger store.

C. A. Eno has sold his meat market and grocery store on Maple street, Burlington, Vt., to L. A. Purinton.

A meat market has been opened in connection with the variety store of Ross Thornberry's at Belmont, W. Va.

George Luft and Clarence Gougler have bought out the meat market of Gougler & Lengel, 818 Penn street, Reading, Pa.

Myer & Findlet, of Charbonneau, are erecting a building south of the hotel, Fargo, N. D., to be used as a meat market.

The Bosley butcher shop on North Main street, Aberdeen, S. D., has been purchased by L. O. Moulton, of 320 Ninth avenue.

Milton Shepard, of Schenectady, N. Y., and Eugene Becker of Cooperstown, N. Y., have opened a meat market in Oneonta, N. Y.

A fire of unknown origin damaged the Tanner Brothers' meat shop at 1915 Fourth avenue, Birmingham, Ala., to the extent of \$300.

The Chicago meat market on East Third street, Sterling, Ill., formerly conducted by A. H. Hahn, has been purchased by W. J. Maynard.

Roy Messier, formerly of North Adams, Mass., and Fred Saker, of Westfield, Mass., have bought the Richard meat market in Florence, Mass.

Wallace M. Powell is the manager of the Salisbury Provision Company which has been opened in the Trader building on South Division street, Salisbury, Md.

The meat and grocery market at Ashkum, Ill., formerly conducted by M. R. Meents & Sons, have been purchased by Theodore Anderson and his son Russell.

Thomas J. Mannix, of Dubuque, Ia., formerly engaged in the meat business at Rockford, Ill., has filed a petition in bankruptcy with liabilities of \$4,091 and assets of \$6,900.

The new Central Market, located at Broad and Central avenues, in the Darre building, Leonia, N. Y., has been opened. A delicatessen department will be conducted in connection with this market.

GROCERY MEAT DEPARTMENTS.

Many grocers claim that their meat department is losing money or that it is not producing the profit that should be expected on the investment. When this is the case, usually this department is being run under the wrong management, that is to say, the butcher is not doing satisfactory work, or he is not a finished journeyman.

In talking with butchers it is easy enough to learn why one man commands more money in this line than another, and why one makes a profit for his employer and the other does not. The difference in the profit made by these two butchers is first in knowing how to cut meat with the least possible waste, and secondly, how to utilize the necessary waste, making it into a salable article.

Where do the packers make the greater part of profits that are handed out as dividends? It is not on actual meat sales, but on the sales of by-products. A butcher can do the same as can the packers, not, of course, to such a large extent, but in comparison to the amount of business done he can realize a very handsome margin on the waste.

Had you ever thought there was a value to much of the scraps you throw away other than what the bone man gives you; that they could be turned into actual money and even be a source of winning more trade? Try this: Each night, go over your scrap box. Pick out those darkened or discolored pieces of meat and strips of fat which the customers have wanted chopped off and lay them aside, where they are still good.

Do this for several nights, preserving the meat in the ice box until you have accumulated a good sized batch. Then set one day each week, grind all this meat into hamburger and display it on special sale as your own home-made article. A good day to do this grinding would be Friday and display it on Saturday.

The same could be largely true in the grinding and sale of sausage. Here a vast amount of hog fat could be utilized to good advantage, and by making of it, and producing a well seasoned article, these days would be looked forward to and would be well patronized by your trade. Therein you are reaping many dollars throughout the year which would otherwise be wasted.

Perhaps you or your butcher are of a generous nature and have long been in the rut of giving away liver, fat and bones to your customers, figuring that this is the best way to get and to hold their trade. This is a mistaken idea and prolific of great loss. Your customer never gives you more than 100 cents for a dollar's worth of meat and then why should you do more?

It has been figured out that on the average there are 43 pounds of shin bone to a carcass. For years this has been given away by most butchers for the dog's meal. These bones are easily worth 3 cents a pound, and one day a butcher started figuring. Out of every carcass he was giving away \$1.20 in shin bones alone. At the rate of three carcasses a week, he was donating to his trade \$3.87. In a year's time this figured up \$191.24, a neat little sum.

After considering the matter fully he came to the conclusion that his system was all wrong. He quit it and explained his position to his customers. Most of them were fair and took his view. A few, of course, were

dissatisfied, but he found that they were just those who had been getting and expecting the most from him, and were parasites who were taking all his profits in gifts anyway. Customers now bought his shin bones and he found a good margin of profit added to his income.

Likewise he had discovered that he had been giving away on an average of 17 pounds of liver each week, figuring up something like \$1.36, or \$70.72 per year. Then, too, he had thrown in a piece of fat here and there as the housewife had wanted some for extra cooking, until this bill ran up to between \$100 and \$150 per year.

By actual figures this man showed himself to be throwing away nearly \$400 per year, aside from profit which he made by grinding his sausage and hamburger and selling it. These are leakages in the by-products alone, which may well be curbed by any butcher, with an added profit to himself of between \$500 and \$1,000, a considerable factor in the net results, especially when heretofore the expenses have been keeping well at the heels of the entire receipts.

There is another big channel through which much profit is poured and which escapes the notice of a great number of butchers. This is the habit of throwing in much extra weight to make the even money or, in a burst of generosity, throwing in a large piece and pricing it at the money mentioned by the customer, rather than to cut off the surplus and give value for value.

For instance: the writer entered a butcher shop one Saturday night and saw some spare ribs on the counter, a large chunk, all that was left in the house. On the scales it proved to be worth 30 cents. It was more than he wanted, 20 cents' worth would have been enough. The butcher did not want to cut the piece; did not want to have the little amount on his hands. He threw it all in for 25 cents. In doing this the butcher threw away all the profit on that meat. How does he figure his profits will stand at the end of the year if he does much of this?—The Retailers' Journal.

WHY YOU SHOULD KEEP A FILE.

In connection with the practical trade information published every week on page 18, The National Provisioner is frequently in receipt of letters from subscribers who recall having seen something interesting or important in a previous issue of this publication, but they have mislaid the copy and want the information repeated. The National Provisioner offers the suggestion that if every interested subscriber would keep a file of The National Provisioner he would be able to look up a reference at once on any matter which might come up, and thus avoid delay. A carefully arranged index of the important items appearing in our columns is published every six months, and with this and a binder, which The National Provisioner will furnish, the back numbers of the papers may be neatly kept and quickly referred to for information.

The binder is new, and is the handiest and most practical yet put on the market, and it costs less than the old binder, too! It is finished in vellum de luxe and leather, with gold lettering, and sells for \$1. It may be had upon application to The National Provisioner, 116 Nassau street, New York.

New York Section

Swift & Company's sales of beef in New York City for the week ending November 28, 1914, averaged as follows: Domestic beef, 11.95 cents per pound.

Ernest Keil, a well-to-do retired butcher living at No. 728 Eagle avenue, the Bronx, committed suicide last week by shooting. Despondency due to illness was the cause.

Louis Bleir, a retired provision dealer, died of a complication of diseases Saturday at his home, No. 237 West Eleventh street, at the age of fifty-nine. He is survived by four daughters.

The ostrich was actually on New York City's Thanksgiving menu, and A. Silz, the West Fourteenth street dealer, gets the credit for the introduction, having shipped in a dozen birds from the West.

Harry J. Sieber, Inc., is the corporate name of a concern formed in Brooklyn to handle meats. Capital stock, \$6,000. The incorporators are F. Sieber, E. A. Sieber and H. J. Sieber, of 131 Oak street, Brooklyn.

William H. Camerden, a real estate broker and butcher of Quogue, Suffolk county, filed a voluntary petition in bankruptcy in the United States District Court, Brooklyn. He gave liabilities at \$24,447.19 and assets \$179.25.

The Natural Ice Association of America held its sixth annual meeting at the Hotel Astor on Wednesday and Thursday of this week. The ice men had a good time, as they always do, and listened to some very interesting addresses.

The Frederick P. Castator Pork Products Company has been incorporated in Brooklyn to manufacture and deal in pork products. Capital stock, \$10,000. The incorporators are F. P. Carrie B. and Fred B. Castator, of 1353 Seventy-third street, Brooklyn.

The annual dinner of the employees of Swift & Company in the New York district will be held this year at the Hotel Astor on Saturday evening, February 6. Arrangements are already being made for this affair, which has come to be a very important function in New York's dinner season.

The murder of Barnett Baff, the West Washington Market live poultry dealer, has been the sensation of the town for the past week. Various interests have been accused of instigating this crime, which was evidently committed by professional gunmen. As yet the police have not fixed the responsibility on anybody.

The annual entertainment and ball of the S. & S. Company Employees' Mutual Benefit Association took place last night at Terrace Garden. The committee in charge included Superintendent L. F. Gerber, chairman; M. M. Behrend, W. Wirsing, M. Maier, Wm. Robinson and J. Schmitt. A full report of the event will appear in the next issue of The National Provisioner.

A prominent Bronx butcher recently said, "The public market men have no rent to pay, no lighting bills, no delivery expense, no sawdust to buy, no screens for windows or screen doors, no screened rails, no sanitary arrangements of any kind. Talk about deliveries! I was compelled to send 4 cents worth of onions to Yonkers, or lose a good customer! Who said anything about unfair competition?"

The annual entertainment and ball of the United Dressed Beef Company Mutual Aid Society will be held next Friday evening, December 11, at Terrace Garden. E. A. Schmidlein is chairman of the entertainment committee, assisted by Abraham Schiff, Matthew J. Gorey and Maurice Siegel. They are planning a big time, as usual. These U. D. B. affairs are famous, both for the entertainment and the fun afterwards.

The following is a report of the number of pounds of meat, fish, poultry and game seized and destroyed in the city of New York during the week ending November 28, 1914, by the New York City Department of Health: Meat.—Manhattan, 34,998 lbs.; Brooklyn, 27,538 lbs.; total, 62,536 lbs. Fish.—Manhattan, 600 lbs. Poultry and game.—Manhattan, 8,310 lbs.; Brooklyn, 1,242 lbs.; the Bronx, 83 lbs.; total, 9,635 lbs.

A bit of old Paris has been picked up and set down at 210 West Twenty-sixth street, where Jules Dreyfoos conducts a typical French market. He is French, his customers

vantage of the free markets, to have the use of their stall spaces without paying any rental to the city.

"The city even clears the free markets of the refuse left by the dealers and their customers," said the Comptroller, "while in the regular city markets the dealers, in addition to having to pay rental for stall space, have to employ men to keep their places clean. It is not fitting that dealers who are making a lot of money should have their premises swept up at the expense of the city."

"I know that the dealers in these free markets are making money. When I visited the markets I was struck particularly by two attractive stands at the Queensboro Bridge Market. A butcher who runs one of them had a fine stock of meat. I know that he takes in from \$200 to \$400 a day, and as much as \$1,500 on Saturdays. He pays no rent. I do not advocate interfering with people's privileges of making money, but I do think that the city is due some adequate return for supplying this privilege."

The jurisdiction over city markets is under the Comptroller, and Mr. Prendergast is anxious to have the new markets established by Mr. Marks turned over to him so that he may fix rentals. He is frank in saying that he will not lose any time in fixing rents that will render the markets self-supporting. Majority Leader Henry H. Curran, of the Board of Aldermen, is also extremely anxious to see the new markets begin bringing in revenue. He has referred to Mr. Marks' free market work as "a hurrah campaign."

It is the contention of Mr. Prendergast, Mr. Curran and other of Mr. Marks' critics that while his markets have been established for the purpose of cutting the cost of living they have not produced any material effect in that direction.

TO SYSTEMATIZE FOOD MARKETING.

The executive committee of the Mayor's food supply committee, of which George W. Perkins is chairman, has reported to Mayor Mitchel that it is drafting a bill to provide for the creation of a market commission or board with powers sufficiently broad to eradicate existing antiquated methods and to install up to date and more economical and efficient methods in treating all questions of terminals, public markets, market conditions, market regulations, etc.

The proposed centralized bureau responsible for food supply conditions in New York City, the report says, should be established along the lines suggested in previous reports of the Mayor's food supply committee and many recommendations set forth in the report by the Mayor's Market Commission, of which Cyrus C. Miller was chairman.

Borough President Marcus M. Marks, chairman of the Board of Estimate committee on markets, announced that the members of the committee are opposed to the market commission idea. At a meeting of the committee, he said, it was decided to prepare a market bill for the next session of the legislature

Free Markets?

The legalization of public markets will be discussed at a

Public Hearing

in the Aldermanic Chamber, City Hall, on

Monday, Dec. 7

at 2 P. M.

This is a matter of vital importance to all

Retail Butchers

The backbone of your business is involved!

Be Sure to Attend!

are French and he sells all kinds of French foodstuffs the names of which can't be pronounced in anything but the French language. German customers are not known in this store, and are as scarce as hens' teeth in the neighborhood, which has largely a French population. Mr. Dreyfoos is an artist in getting up French dishes to supply customers who are noted as epicures. His business has gradually become as much charcuterie as butcher, which pays far better than just selling meats. It includes the making of all kinds of fancy sausages and high-priced pates.

OPPOSED TO FREE MARKETS.

One city official who has consistently opposed the free market plan is Comptroller Prendergast, who looks after the city's finances, and is in a position to know what an unfair and chimerical scheme the free market proposition is as it is now outlined. Mr. Prendergast holds that it is unfair for the peddlers and other dealers who take ad-

representing the views of the committee, the members of which "are strongly of the opinion that a proper market policy should be determined for each borough of the city and that each borough president should be charged with the responsibility of developing markets and their administration in his own borough."

Mr. Perkins and his co-workers are in favor of placing all the market functions, now divided among the borough presidents, the comptroller, the board of aldermen, the dock commission, the superintendent of markets, the Bureau of Weights and Measures and the Department of Health, in the hands of one market commission. The commission, it is understood, would be composed of five members.

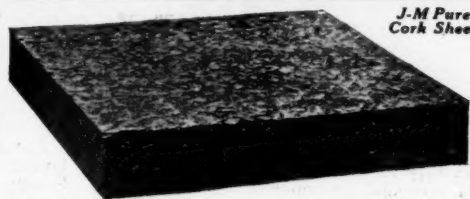
In the report to the Mayor the executive committee says it found that "one cause of the high cost of living is lack of information on the part of the purchasing public as to when certain articles of food are to be had in abundance in this market and when they are scarce." It continues:

"Vast quantities of food are often wasted and thrown away because they cannot be sold for enough to pay transportation charges; and yet our great purchasing public is ignorant of the fact that the supply has reached the city.

"Your committee believes that producer, dealer and consumer could all be materially benefited if a market commission as above suggested, were empowered to issue bulletins, one for the benefit of the retail dealer and the consuming public in this city and another for the benefit of producers and shippers who consign food supplies to this city.

"The bulletin for the benefit of producers and shippers should inform them of the demands in New York and the conditions each day of the market in New York from the standpoint of scarcity or oversupply. Under present conditions many producers and shippers have ceased sending supplies to New York because of their experience in the past in being told that their goods reached New York at a time when the market was glutted

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with similar goods and that their consign-ment had to be sold at ridiculously low prices or else be thrown away."

The committee also says that "terminal facilities and markets cannot be made efficient these days without cold storage accommodations," and that New York has spent many millions for reservoirs in Greater New York in which to store water, but has not spent a dollar for cold storage in which to store food for future use.

"Cold storage facilities could be made of very great advantage to retail dealers throughout the city and save an enormous amount of food that is now wasted," the report goes on. "If municipally controlled or owned, they could be so administered as to have a most salutary effect on such tendency as may exist in any quarter to monopolize or improperly control the food supply of this great city. This city at this time ought to very seriously consider whether municipal cold storage plants should not be established."

The committee declares that there is perhaps no city in the world "so backward and destitute in the matter of proper fish markets as New York," and that thousands of tons of fish that might be used are thrown into the harbor and thousands of tons are sent to Barren Island to be converted into fertilizer because of lack of proper facilities for reaching consumers.

"It is a fair question," it says, "whether New York as a city ought not to take up the question of handling and regulating its fish supply, and do it promptly."

The committee also took up the cudgels for retailers of food supplies in the city, saying they "are at a great disadvantage and seriously handicapped in their efforts to supply their customers with good and fresh foods at reasonable prices.

"In most cases they have to pay large rents, go a long distance for their supplies and deliver them to customers at considerable cost and inconvenience," the report continues. "These retail dealers, however, are indispensable in our system of distributing supplies

to consumers. Every facility should be rendered them so that they can obtain their goods in a fresh condition and at the lowest possible cost. A great many of them make just a bare living, and do that only through the hardest sort of work, very long hours and with constant anxiety and risk."

After explaining that the members of the Board of Estimate committee on markets are opposed to the establishment of a department of markets, which would take away the power of the borough presidents in the maintenance and development of markets, Borough President Marks said that personally he believed that such a department of markets would involve the city in an expenditure of at least \$100,000 a year.

"The policy and programme," he said, "should be determined by a market commission consisting of the borough presidents or their representatives with superintendents and other employees under their jurisdiction. In this way but a nominal expense would be incurred by the city for a proper plan and existing markets could be supervised and developed at a very low cost."

\$85.00



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NEW YORK MARKET PRICES

LIVE CATTLE.

Good to choice native steers.....	8.15@10.00
Poor to fair native steers.....	6.00@ 8.10
Oxen and stags.....	4.25@ 7.75
Bulls.....	4.00@ 7.75
Cows.....	2.75@ 6.75
Good to choice native steers one year ago.....	7.75@ 8.85

LIVE CALVES.

Live veal, common to good, per 100 lbs.....	8.50@12.00
Live veal, calves, fed.....	6.00@ 8.00
Live calves, yearlings, per 100 lbs.....	4.00
Live veal calves, grassers, per 100 lbs.....	4.50@ 5.25

LIVE SHEEP AND LAMBS.

Live lambs, medium to prime.....	9.50@10.00
Live lambs, culls.....	6.00@ 7.00
Live sheep, good.....	3.50@ 5.50
Live sheep, culls.....	@ 3.00

LIVE HOGS.

[Market nominal.]

Hogs, heavy.....	@ 8½
Hogs, medium.....	@ 8½
Hogs, 140 lbs.....	@ 8½
Pigs.....	@ 8½
Rough.....	@ 8½

DRESSED BEEF.

CITY DRESSED.

Choice, native heavy.....	15½@16
Choice, native light.....	14 @15½
Native, common to fair.....	@13½

WESTERN DRESSED BEEF.

Choice native heavy.....	@14½
Choice native light.....	@14½
Native, common to fair.....	@13½
Choice Western, heavy.....	@13½
Choice Western, light.....	@13
Common to fair Texas.....	11½@12
Good to choice helfers.....	@14
Common to fair helfers.....	@13
Choice cows.....	@12
Common to fair cows.....	@11
Fleshy Bologna bulls.....	9@ 9½

BEEF CUTS.

	Western.	City.
No. 1 ribs.....	17 @17½	@20
No. 2 ribs.....	@14	@18
No. 3 ribs.....	11 @12	@14
No. 1 loins.....	17 @17½	@22
No. 2 loins.....	@14	@21
No. 3 loins.....	11 @12	@16
No. 1 hinds and ribs.....	@16	17½@18
No. 2 hinds and ribs.....	@15	16 @17
No. 3 hinds and ribs.....	@14	11½@15
No. 1 rounds.....	12½@13	@13½
No. 2 rounds.....	11 @11½	@12
No. 3 rounds.....	10½@	@11
No. 1 chucks.....	12½@13½	@15
No. 2 chucks.....	11 @12	@14
No. 3 chucks.....	10 @11	@13

DRESSED CALVES.

Veals, city dressed, good to prime, per lb.....	@21
Veals, country dressed, per lb.....	@18
Western calves, choice.....	@17
Western calves, fair to good.....	@15
Western calves, common.....	@14
Grassers and buttermilks.....	@12

DRESSED HOGS.

Hogs, heavy.....	@11
Hogs, 180 lbs.....	@11½
Hogs, 160 lbs.....	@11½
Hogs, 140 lbs.....	@11½
Pigs.....	@11

DRESSED SHEEP AND LAMBS.

Spring lambs, choice.....	@17½
Lambs, choice.....	@16
Lambs, good.....	@15
Lambs, medium to good.....	@14
Sheep, choice.....	@11
Sheep, medium to good.....	@10
Sheep, culls.....	@ 9

PROVISIONS.

(Jobbing Trade.)

Smoked hams, 10 lbs. avg.....	@16½
Smoked hams, 12 to 14 lbs. avg.....	@16½
Smoked hams, 14 to 16 lbs. avg.....	@16
Smoked picnics, light.....	@14½
Smoked picnics, heavy.....	@14

Smoked shoulders.....	@14
Smoked bacon, boneless.....	@19½
Smoked bacon (rib in).....	@19
Dried beef sets.....	@30
Smoked beef tongue, per lb.....	@20
Pickled bellies, heavy.....	@15½

FRESH PORK CUTS.

Fresh pork loins, city.....	@19
Fresh pork loins, Western.....	@17
Fresh pork tenderloins.....	@35
Frozen pork tenderloins.....	@31
Shoulders, city.....	@15
Shoulders, Western.....	@13½
Butts, regular.....	@15
Butts, boneless.....	@17
Fresh hams, city.....	@18
Fresh hams, Western.....	@16
Fresh picnic hams.....	@12½

BONES, HOOFS AND HORNS.

Round shin bones, avg. 48 to 50 lbs. per 100 pcs.....	\$80.00@ 90.00
Flat shin bones, avg. 40 to 45 lbs. per 100 pcs.....	70.00@ 80.00
Black hoofs, per ton.....	32.00@ 34.00
Striped hoofs, per ton.....	40.00@ 42.00
White hoofs, per ton.....	80.00@ 85.00
Thigh bones, avg. 85 to 90 lbs. per 100 pcs.....	@ 90.00
Horns, avg. 7½ oz. and over, No. 1's.....	@200.00
Horns, avg. 7½ oz. and over, No. 2's.....	@100.00
Horns, avg. 7½ oz. and over, No. 3's.....	@ 75.00

BUTCHERS' SUNDRIES.

Fresh steer tongues.....	@14½c. a pound
Fresh cow tongues.....	@12½c. a pound
Calves' heads, scalded.....	45 @50c. a piece
Sweetbreads, veal.....	45 @100c. a pair
Sweetbreads, beef.....	25 @30c. a pound
Calves' livers.....	@25c. a pound
Beef kidneys.....	@12c. a piece
Mutton kidneys.....	@ 3c. a piece
Livers, beef.....	@12½c. a pound
Oxtails.....	@10c. a piece
Hearts, beef.....	@ 8c. a pound
Rolls, beef.....	@30c. a pound
Tenderloin, beef, Western.....	25 @30c. a pound
Lambs' fries.....	8 @ 8½c. a pair
Extra lean pork trimmings.....	16 @17c. a pound
Blade meat.....	@12½c. a pound

BUTCHERS' FAT.

Ordinary shop fat.....	@ 2½
Suet, fresh and heavy.....	@ 5½
Shop bones, per cwt.....	25 @35

SAUSAGE CASINGS.

Sheep, imp., wide, per bundle.....	@1.00
Sheep, imp., medium, per bundle.....	@80
Sheep, domestic, wide, per bundle.....	@70
Sheep, domestic, medium, per bundle.....	@50
Sheep, domestic, narrow med., per bundle.....	@80
Hog, American, free of salt, tea. or bbls., per lb., f. o. b. New York.....	@70
Hog, extra narrow selected, per lb.....	@70
Hog, middles.....	@11
Beef rounds, domestic, per set, f. o. b. Chicago.....	@21
Beef rounds, export, per set, f. o. b. New York.....	@28
Beef humps, piece, f. o. b. New York.....	@25
Beef middles, per set, f. o. b. New York.....	@74
Beef middles, per set, f. o. b. Chicago.....	@72
Beef weasands, per 1,000, No. 1s.....	@ 7½
Beef weasands, per 1,000, No. 2s.....	@ 3½

SPICES.

	Whole.	Ground.
Pepper, Sing., white.....	22½	24½
Pepper, Sing., black.....	13	15
Pepper, Penang, white.....	19½	21½
Pepper, red.....	19	22
Allspice.....	5½	7½
Cinnamon.....	16	20
Coriander.....	6	8
Cloves.....	19	22
Ginger.....	11	14
Mace.....	68	72

SALTPETRE.

Crude.....	—@—
Refined.....	7 @ 8½

GREEN CALFSKINS.

No. 1 skins.....	@ .36
No. 2 skins.....	@ .24
No. 3 skins.....	@ .17
Branded skins.....	@ .30
Ticky skins.....	@ .20
No. 1 B. M. skins.....	@ .24
No. 2 B. M. skins.....	@ .22
No. 1, 12½-14.....	@2.85
No. 2, 12½-14.....	@2.65
No. 1 B. M., 12½-14.....	@2.00
No. 2 B. M., 12½-14.....	@2.40
No. 1 kips, 14-18.....	@3.10
No. 2 kips, 14-18.....	@2.60
No. 1 B. M. kips.....	@2.40
No. 2 B. M. kips.....	@2.30
No. 1, heavy kips, 18 and over.....	@3.90
No. 2, heavy kips, 18 and over.....	@3.65
Branded kips.....	@2.20
Heavy branded kips.....	@2.35
Ticky kips.....	@2.35
Heavy ticky kips.....	@2.70

DRESSED POULTRY.

FRESH KILLED.

Turkeys—	
Western, spring, fancy.....	@20
Western, spring, average.....	@18
Chickens—	
Broilers, dry packed, milk-fed.....	21 @25
Broilers, dry packed, corn-fed.....	18 @23
Western, dry-pkd., milk-fed, 4 lbs. and up, bbls.....	@19
Western, dry-pkd., milk-fed, mixed wts., bbls.....	14 @14½
Western dry-pkd., milk-fed, 2½@3 lbs., bbls.....	@14
Fowl—Dry packed, 12 to box—	
Western boxes, 48 to 55 lbs. to doz., dry-picked.....	@16
Western boxes, 36 to 42 lbs. to doz., dry-picked.....	@14
Fowl—bbls.—	
Western, dry-pkd., 4 lbs. avg.....	@14½
Southern and S. W., dry-pick., avg. best.....	@14½
Other Poultry—	
Old Cocks, per lb.....	@12½
Squabs, prime, white, 10 lbs. to doz., per doz.....	@1.00

LIVE POULTRY.

Chickens.....	11½@13
Fowls, choice.....	@13½
Roosters.....	@10
Ducks.....	13 @14½
Turkeys.....	11 @12
Geese, per lb.....	12½@13

BUTTER.

Creamery, extras (92 score).....	@33
Creamery (higher, scoring lots).....	33½@34
Creamery, Firsts.....	30 @33½
Process, Extras.....	25½@26½
Process, Firsts.....	24 @25

EGGS.

Fresh gathered, extra fine.....	41 @43
Fresh gathered, extra firsts.....	39 @40
Fresh gathered, firsts.....	36 @38
Fresh gathered, seconds.....	29 @35
Fresh gathered, dirties, No. 1.....	24 @25
Fresh gathered, checks, good to prime.....	22 @23

FERTILIZER MARKETS.

BASIS, NEW YORK DELIVERY.

Concentrated tankage, Chicago.....	@ 3.75
Bone meal, steamed, per ton.....	20.00 @21.75
Bone meal, raw, per ton.....	22.00 @25.00
Hoof meal, per unit, Chicago.....	@ 2.60
Dried blood, West, high grade, fine, f. o. b. Chicago, prompt.....	@ 3.00
Dried blood, f. o. b. New York.....	@ 3.00
Nitrate of soda—spot.....	@ 1.90
Bone black, discard, sugar house del. New York.....	@21.00
Dried tankage, N. Y., 11 to 12 per cent. ammonia, f. o. b. New York.....	2.90 and 10c.
Tankage, 11 and 15 p. c., f. o. b. Chicago, prompt.....	2.80 and 10c.
Garbage tankage, f. o. b. New York.....	7.00 @ 7.50
Fish scrap, dried, 11 p. c. ammonia and 15 p. c. bone phosphate, delivered, Baltimore.....	2.90 and 10c.
Foreign fish guano, testing 13@14% ammonia and about 10% B. Phos. Lime, e. l. f. Charleston and New York.....	3.50 and 10c.
Wet, acidulated, 7 p. c. ammonia per ton, f. o. b. factory (35c. per unit available phos. acid).....	nominal@2.95 and 35c.
Sulphate ammonia gas, for shipment, per 100 lbs., guar., 25%.....	@ 2.60
Sulphate ammonia gas, per 100 lbs., spot, guar., 25%.....	@ 2.55
So. Carolina phosphate rock, ground, per 2,000 lbs., f. o. b. Charleston.....	6.50 @ 7.70
So. Carolina phosphate rock, undried, f. o. b. Ashley River, per 2,240 lbs.....	8.50 @ 5.75
The same, dried.....	8.75 @ 4.00

